

Individual New York Cheesecakes



In the Kitchen
with
Fast Ed

Preparation time: 15 minutes

Cooking time: 6 minutes

Serves: 12

Ingredients:

- 200g Granita biscuits
- ¼ cup + 2 Tbsp (100g) unsalted butter, melted
- 1 pkt (250g) block cream cheese
- ½ cup + 1 Tbsp (150g) sour cream
- finely-grated zest of 2 lemons
- 2 eggs
- ¾ cup (175g) caster sugar
- double cream and raspberries, to serve

1. Place the Granita biscuits in the bowl of a food processor, then process until a fine crumb forms. Mix with the melted butter, then press into the bottom of 2 lined **Décor® Microsafe™ 6 Cupcake Trays**, making 12 individual cakes. Refrigerate for 5 minutes.
2. Combine the cream cheese, sour cream, lemon zest, eggs and caster sugar in the bowl of a food processor and purée until smooth, scraping down the sides from time to time.
3. Spoon over the biscuit base, stack the **Décor® Microsafe™ 6 Cupcake Trays**, then microwave on 70% power for 3 minutes. Swap the trays, then microwave on medium power for a further 3 minutes. Allow to cool, then refrigerate for 1 hour. Top with double cream and raspberries to serve.

Tip: Use traditional block cream cheese, this recipe is less successful with spreadable cream cheese.

If using one tray, cook six cupcakes for 3 minutes and then cool. Then repeat with the remaining batter. Total cooking time for 12 cupcakes will be 6 minutes.



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