

Mini Raspberry Cheesecakes*

Servings: 12 | Prep/cook time: 12 hours and 50 minutes

Ingredients:

18 chocolate wafers
3 tbsp. unsalted butter
2/3 cup seedless raspberry jam
2/3 cup raspberries, fresh or frozen
1 large egg, at room temperature
¾ cup reduced fat cream cheese,
at room temperature



Directions:

1. Preheat oven to 375°F. Prepare a 12-hole muffin pan with paper liners.
2. Process wafers into fine crumbs using a food processor or blender (or place in a sealed plastic bag and smash by rolling them with a rolling pin).
3. In a small bowl, place cookie crumbs and melted butter; mix to thoroughly combine. Spoon 4 teaspoons cookie mixture into each prepared muffin hole; gently press down with back of a small spoon or other small flat object to form an even crust. Set aside in refrigerator.
4. Place jam and raspberries in a small saucepan over low heat; cook, stirring occasionally, until jam starts to melt and become liquidy, about 5 minutes, and then mash berries with a spoon.
5. In a small mixing bowl, using an electric mixer, beat egg until frothy. Beat in cheese in small additions.
6. Remove 1/4 cup jam mixture; set aside for garnish. Add remaining jam mixture to cheese mixture; beat on high until thoroughly blended.
7. Evenly fill each prepared muffin hole with 4 teaspoons cheese mixture. Bake until center sets and a knife inserted in center of a cake comes out clean, about 25 minutes.
8. Remove from oven and let cool slightly in pan; garnish each cheesecake with 1 teaspoon reserved jam mixture. Cool completely, cover and refrigerate for 12 hours for best results.

Yields 1 cheesecake per serving.

**This recipe comes from WW. 8 Points™ per serving*