

## **Mini Lemon Cheesecakes**

### ***Ingredients***

1/2 cup graham cracker crumbs

2 tablespoons unsalted butter, melted

8 ounces cream cheese at room temperature

1/3 cup sugar

1 teaspoon lemon juice, freshly squeezed

1/2 teaspoon grated lemon zest

1 large room temperature egg, lightly beaten

sugar paste flowers to decorate

### ***Method***

Preheat oven to 350° F. Combine graham cracker crumbs and butter. Gently press the crumb mixture into the bottom of paper lined mini muffin cups.

Beat the cream cheese, sugar and lemon juice until smooth. Add the zest and the egg and beat until combined. Carefully spoon over the crumb crusts.

Bake 12 minutes or until the centers are set. Cool and then refrigerate at least 1 hour.

Just before serving decorate with sugar paste flowers.

Makes 18 - 20 mini cheese cakes.

***Buon Appetito!***