

Cheesecake Cupcakes with Fruity Hearts (courtesy of <https://www.marthastewart.com/313688/cheesecakes-with-raspberry-hearts?printview>) Yields 12 cupcakes- Recipe for 4-5

Graham Cracker-Crusts

½ cup + ¼ cup or _____ mL finely ground graham crackers

1 Tablespoon + 1 teaspoon or _____ mL margarine, melted

Optional: 1 Tablespoon or _____ mL white sugar

Direction for making the graham cracker-crust:

1. Preheat oven to 325 F°. Line muffin tin with paper liners. Set aside.
2. In a small bowl combine finely ground graham cracker with melted margarine. (😊 If you like to have the sweeten crust, you can add another 1 Tablespoon or ___ mL white sugar into this mixture). Blend well.
3. Place 1 Tablespoon of the crumbly mixture into the bottom of each prepared cup. Press down with the bottom of a small measuring cup. Bake for 1 minutes or when the edges of the crust beginning to turn golden brown.
4. Cool the pan with the crusts inside on the cooking rack.

Fruity Puree

2 oz frozen berries

2 Tablespoons or _____ mL white sugar

Directions for making the fruit puree:

1. In a small saucepan, cook frozen berries with sugar until soften and bubbly. Allow to cool for 10 minutes.
2. Use a fork or a potato masher to mash the fruit pieces.
3. Pour puree fruit over a sieve lined with cheese cloth to remove catch any raspberry seeds or any solid. Wring to keep the juice. Discard the solid in the cheesecloth. 😊 Wash and return the cheese cloth. Thanks!
4. Allow mixture to cool completely before use



Cheesecake

½ cup or _____ mL white sugar

½ teaspoon or _____ mL vanilla extract

1.5 blocks (12 oz) room temperature cream cheese

1 pinch of salt

1.5 eggs, room temperature

Directions for cheesecake:

1. Using a large mixing bowl place cream cheese, vanilla extract, and salt together. Add sugar in a slow stream while beating with an electric mixture. Continue until mixture is blended.
2. Add eggs, one at a time, beating until just combine after each (do not overmix) and scraping bowl.
3. Spoon about 3 Tablespoons (~75 mL) filling over the crust in each cup. Drop dots of fruit puree about 1 inch apart in cupcake. Drag the tip of a toothpick down through centers of dots to create a heart (reference picture taken from <https://www.sugarhero.com/web-stories/how-to-decorate-valentines-day-cookies/>)



BAKING instruction: (Mary's Bath Method)

- Oven temperature set at 325 F°. Remove the top rack. We will only be using the bottom rack.
- Fill a kettle or a small saucepan with water. Bring to a boil. Place muffin pan with cheesecake batter in the roasting pan, carefully pour boiling water into a roasting pan about half-full).
- Carefully transfer both pans into the oven. Bake for 20 minutes. Rotate front to back. Bake for another 15 minutes. The product should be set at the edges with the middles that appear jiggly.

- Transfer cheesecake to a cooling rack to cool completely.

- Label, wrap and refrigerate cheesecakes. You'll need to refrigerate them for at least 4 hours before serving.

😊 We will serve the cheesecake on **Friday**.

