

Mini no bake cheesecake (for two)

Recipe: Kelsey Siemens

Yields: one 4-inch cheesecake (or several mini cheesecakes made in a muffin pan)

berry puree

1/4 tsp cornstarch

1/4 cup water

1 cup berries (I used raspberries)

1 tsp granulated sugar

crust ingredients

1/3 cup oreo baking crumbs

1 tablespoon melted salted butter

filling ingredients

114 g (4 oz) plain cream cheese, room temperature (1/2 package in Canada)

1/4 cup (60 ml) whipping cream

1 tablepoon powdered sugar

1 teaspoon lemon juice

1/2 teaspoon vanilla extract

chocolate ganache

2 tablespoons chocolate chips

1 tablespoon whipping cream



to make the berry puree

In a small bowl, mix together the water and cornstarch until smooth. Add to a small blender with the berries and blend until smooth. Strain through a fine mesh sieve if you want to remove any seeds.

Transfer to a small saucepan, add sugar, and cook on medium high heat until slightly thickened. Set aside to cool.

to make the crust

In a small bowl, add the chocolate crumbs and melted butter together. Stir until combined, and press firmly into a 4-inch cheesecake pan. (Alternatively, press into a muffin tin to make several smaller cheesecakes).

to make the filling

In a small bowl, mix the cream cheese on low until smooth and creamy. Whip the whipping cream and add to the cream cheese along with the powdered sugar, lemon juice, and vanilla extract. Mix until smooth.

Add 2 tablespoons of berry puree, and mix until smooth. (If making heart design, keep a couple tablespoons of this mixture separate, and mix in more puree to create a darker colour). Pour the filling over the crust. Add darker mixture right in the center, and drag a toothpick through to create a heart, touch up as necessary. Add a small dot of berry puree in the middle, and again drag a toothpick through it to create a heart. Transfer cheesecake to the fridge, and allow to set for several hours, or overnight. This cheesecake also freezes well, and simply remove about 10 minutes before eating (this may depend on how cold your freezer is).

to make the chocolate ganache

In a small bowl, add chocolate chips and whipping cream. Microwave on medium power for 10 second increments until the chips start to melt. Stir until smooth. Pour over the chilled cheesecake and serve.

Other serving options:

Serve with whipped cream, berries, or nuts if desired.