



## MINI CHEESECAKE COLLECTION

Easy mini cheesecake ideas  
sprinkled with a lot of fun!







## *About the eMagazine*

Cheesecake: music to my ears. Or maybe it's music to my tastebuds. Either way, I'm always in the mood for a slice of smooth creamy cheesecake. Serve it with a fresh fruity topping, perhaps a decadent chocolate trio of yum, or simply as is. Cheesecake is always a crowd favorite.

I partnered with my friend Andrea Shaver to create these recipes, and let me tell you- not only is she the biggest cheesecake fan ever, but she is a trained chef!

This eCookbook will take you through our go-to cheesecake crust and filling recipe from start to finish and show you several scrumptious toppings that are perfect year-round. I can't wait to hear what one you enjoy the most. So grab your measuring cups and let's get to cheese-caking!

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## *Recipes*

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### CHEESECAKE CRUST AND FILLING

Start here! This is the base and filling instructions and then choose your favorite topping from the recipes that follow.

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A satisfying blend of favorites- Oreo cookies, Rice Krispies, and chocolate chips.

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A throwback to childhood with this Fruit Loops and cookie combo!

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Boozy berries make the perfect sweet compote for an elevated dessert.

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Classic strawberry topping with a hint of rich vanilla bean flavor.





# CHEESECAKE BASE

*Mini Cheesecake Recipe*





# CHEESECAKE BASE

## *Utensils Needed*

- Small Bowl
- Measuring Cups/Spoons
- Medium Mixing Bowl
- Hand Mixer/Stand Mixer
- Spatula
- 4-4" Spring Form Pans
- 4" parchment paper rounds

## *Recipe*

### Crust

½ cup graham cracker crumbs  
3 tbsp salted butter, melted  
1 tbsp granulated white sugar  
1/8 tsp ground cinnamon

1. Stir butter, graham cracker crumbs, sugar, and cinnamon in a small bowl.
2. Spray 4 mini spring form pans with cooking spray and line with parchment.
3. Distribute crumb mixture evenly in the bottom of pans.
4. Bake at 375 °F for 5-7 minutes, or until the crust is golden brown.
5. Remove and set aside to cool while making the filling.
6. Reduce oven temperature to 325 °F.

### Filling

16 oz cream cheese, room temperature  
½ cup granulated sugar  
¼ cup sour cream  
1 egg  
½ tsp pure vanilla extract  
¼ tsp lemon juice

1. In a stand mixer or a medium mixing bowl with a hand mixer, combine cream cheese and sugar. Whip until smooth.
2. Add sour cream and combine. Add the egg, vanilla, and lemon juice and mix until everything is combined and smooth.
3. Pour evenly into the spring form pans and bake in the 325 °F oven for 8-10 minutes (or until the filling is set). Remove and cool; refrigerate overnight.





## OREO COOKIE CRUNCH TOPPING

Crushed Oreos, Rice Krispies, and Chocolate Chips  
give the cheesecake the perfect textured topping





## Utensils Needed

- Measuring Cups/Spoons
- Medium Mixing Bowl
- Spoon

## LOADED OREO COOKIE CRUNCH CHEESECAKE

### Recipe

8 Oreos

2 tbsp chocolate chips

2 tbsp Rice Krispies or Cocoa Krispies

Chocolate sauce, optional

1. Place the Oreos in a plastic bag and crush into small pieces.
2. Transfer to a bowl and mix with chocolate chips and Rice Krispies.
3. Top each cheesecake with the Oreo crunch topping and drizzle with chocolate sauce, if desired.





# FRUITY CEREAL CRUNCH TOPPING

Fruit loops, cookies, and white chocolate chips make this a sweet and nostalgic add-on!







# FRUITY CEREAL CRUNCH TOPPING



## *Utensils Needed*

- Gallon Size Plastic Baggie
- Measuring Spoon
- Medium Mixing Bowl
- Rolling Pin

## *Recipe*

8 Golden Oreos

¼ cup Fruit Loops cereal

2 tbsp white chocolate chips

Rainbow sprinkles, optional

Place the Oreo's in a plastic bag and crush them into small pieces.  
Transfer to a bowl.

Add the Oreos and Fruit Loops to the bowl & mix with the  
chocolate chips.

Top each cheesecake with the cereal mixture and add rainbow  
sprinkles, if desired (wink wink)





# SPARKLING TRIPLE BERRY TOPPING

Sweetened boozy berries make the perfect thin  
compote for an end of meal treat!





## *Utensils Needed*

- Measuring  
Cups/Spoons
- Medium  
Mixing Bowl
- Spoon

## SPARKLING TRIPLE BERRY TOPPING

### *Recipe*

1 cup mixed berries, fresh (or if frozen just make sure they're thawed)

¼ cup sparkling wine or champagne

3 tbsp granulated white sugar

1. Place the berries, wine, and sugar in a bowl.
2. Mix the ingredients until combined and let sit for 1 hour.
3. Stir and then top each cheesecake with this boozy berry compote!





# STRAWBERRY VANILLA BEAN TOPPING

Classic strawberry topping with a  
rich vanilla bean flavor







# VANILLA BEAN STRAWBERRY TOPPING



## *Utensils Needed*

- Measuring Cups/Spoons
- Medium Mixing Bowl
- Spoon

## *Recipe*

1 cup fresh strawberries, chopped into small pieces (if using frozen, just make sure they are thawed)

1 1/2 tsp vanilla bean paste

3 tbsp granulated white sugar

1. Place the berries, vanilla, and sugar in a bowl.
2. Mix the ingredients until combined and let sit for 1 hour.
3. Stir before serving; top each cheesecake with the vanilla strawberry topping.



# AMAZON FINDS



All of your cheesecake supplies in one place!

## Hand Mixer



Perfect for mixing up the creamiest cheesecake filling and won't take up precious kitchen counterspace.

## Mini Springform Pans



Make cheesecake removal a breeze with these easy to use mini springform pans.

## Parchment Rounds



Save time and stress with pre-cut parchment paper rounds. Perfect for lining your pans.

## Mixing Bowls



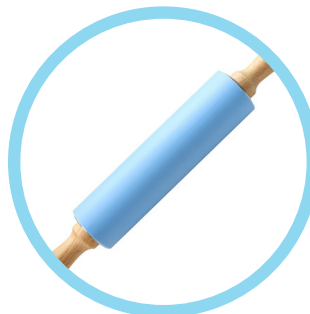
One can never have enough mixing bowls and this adorable nesting set is my favorite to use.

## Gallon Bags



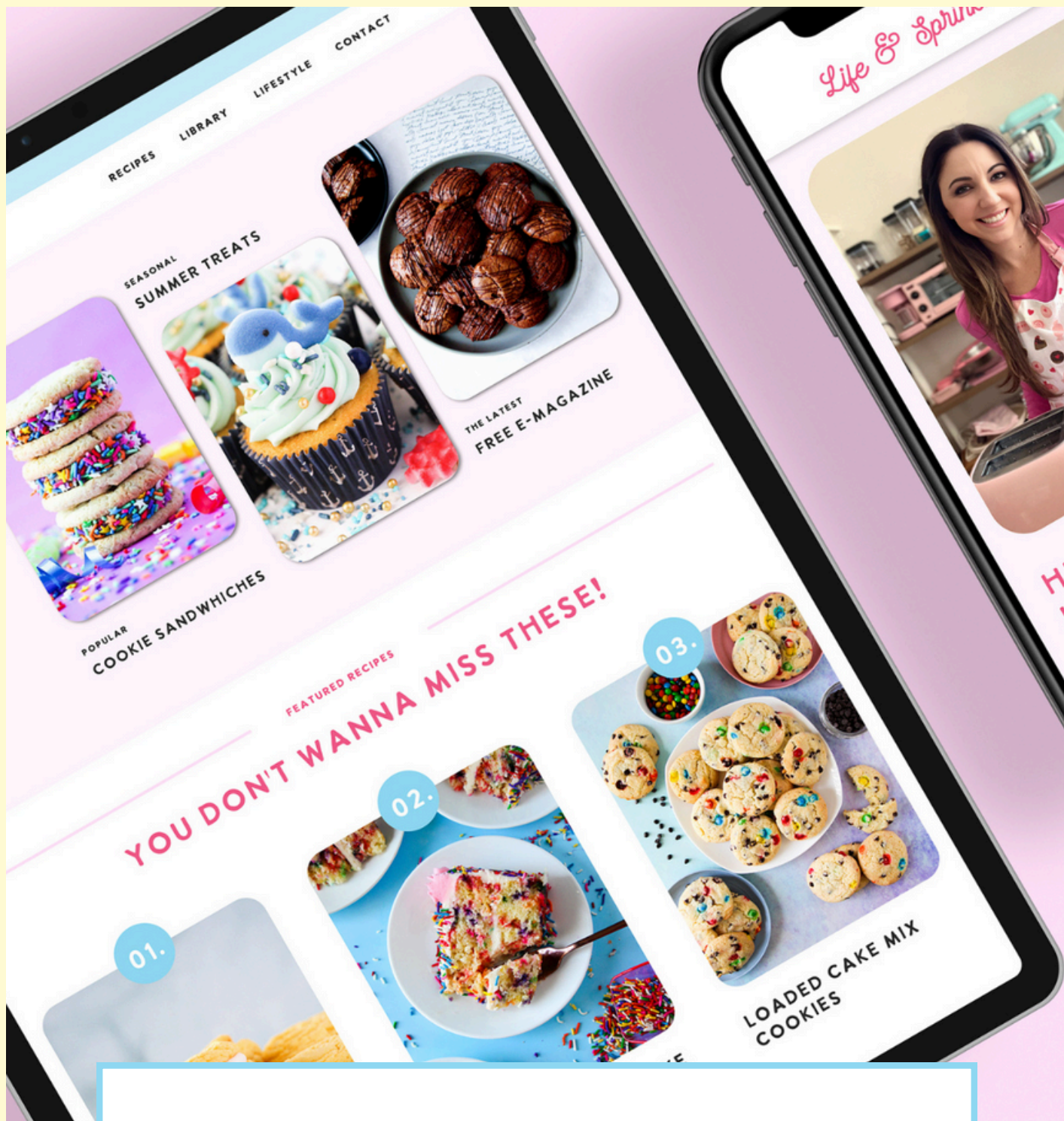
I always keep a box of gallon freezer bags in my kitchen. They come in so handy for containing all crushed up cookie bits and pieces.

## Rolling Pins



The perfect kitchen “hammer” 😊 I use this rolling pin all the time for crushing up cookies, Oreos, and candy.





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