



Sweet Mini Cheesecakes with Yogurt

Serves: 12

Makes 1.5 cups filling, 24 mini cheesecakes

Ingredients

Crust

- 1 cup graham cracker crumbs (6 crackers)
- 4 tablespoon butter, melted
- 1 tablespoon brown sugar

Filling

- 8 oz softened cream cheese
- 1/4 cup sugar
- 1/4 cup Greek yogurt
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice
- 1/8 teaspoon salt
- 1 large egg, beaten

Instructions

Preheat oven to 350 degrees.

Prepare mini muffin tins by placing a cupcake liner in each cupcake tin.

Prepare crust:

In mini food processor or by using a rolling pin and a plastic bag, crush graham crackers to a fine crumb.

Place in a small bowl and add melted butter and brown sugar. Mix well so all crumbs are coated with butter.

Put about one tablespoon crust in each muffin liner. Press down firmly with the bottom of a shot glass or your fingers or anything round and flat that fits in the bottom of the liner.

Bake for 5 minutes. Remove from oven to cool slightly before filling.

Prepare filling:

Add softened cream cheese and sugar to mixer and mix well.

Then add yogurt, vanilla extract, lemon juice and salt and mix well again.

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Then add beaten egg and incorporate well.

Put about 1 heaping tablespoon of filling in each crust-filled liner.

Bake for 18-20 minutes. Remove and cool, refrigerate, top with fruit, jam, whipped cream or just enjoy as is.

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