



Ingredients

Crust

- 1 1/2 cups graham cracker crumbs
- 1/4 cup butter melted

Cheesecake

- 16 oz cream cheese (2 8oz/250g packages) room temperature
- 1 cup granulated sugar
- 1 cup sour cream or plain Greek yogurt
- 2 eggs
- 2 teaspoons lemon juice
- 1 teaspoon vanilla
- pinch salt

Instructions

1. Preheat oven to 325 F line 20 muffin cups with paper liners.
2. In a medium bowl, combine the graham cracker crumbs and melted butter. Divide between liners and press into the bottom firmly.
3. In a large bowl, beat cream cheese with an electric mixer until smooth.
4. Add the sugar, sour cream, eggs, lemon juice, vanilla, and salt and beat on medium-high speed until smooth, 2-3 minutes.
5. Divide evenly between muffin cups (they should be about almost full). Bake for 20-22 minutes or until the centers are nearly set.
6. Remove from the oven and let cool in the pan for 20-30 minutes before removing to a wire rack to cool completely. Refrigerate for at least 3-4 hours until chilled before serving as desired.