



Brown Sugar Cheesecake

SERVES 10 Cakes

PREP TIME 20 min

COOK TIME 20 min

Ingredients

3 ounces animal crackers
2 tablespoons unsalted butter, chilled and cut into 1/4-inch cubes
2 1/2 tablespoons light brown sugar
6 ounces cream cheese, softened
4 tablespoons plus 1 teaspoon dark brown sugar
1 large egg

Directions

Preheat oven to 350°F. Spray a (12-cup) muffin tin with non-stick cooking spray.

In the work bowl of a food processor combine animal crackers, butter, and light brown sugar. Pulse until a soft dough forms, the crumbs will begin to stick together. Using your fingertips press crust evenly into the bottom of 10 muffin cups. Bake 10 minutes or until lightly toasted; let cool completely.

Turn oven temperature down to 300°F. In the bowl of an electric mixer fitted with the paddle attachment, beat cream cheese until smooth, about 1 minute. Add sugar and stir until combined. Add egg and stir until combined. Pour mixture on top of prepared crust. Place muffin tin into a shallow baking dish filled with 1-inch of hot water. Bake 15 to 20 minutes or until center of each individual cheesecake is set.