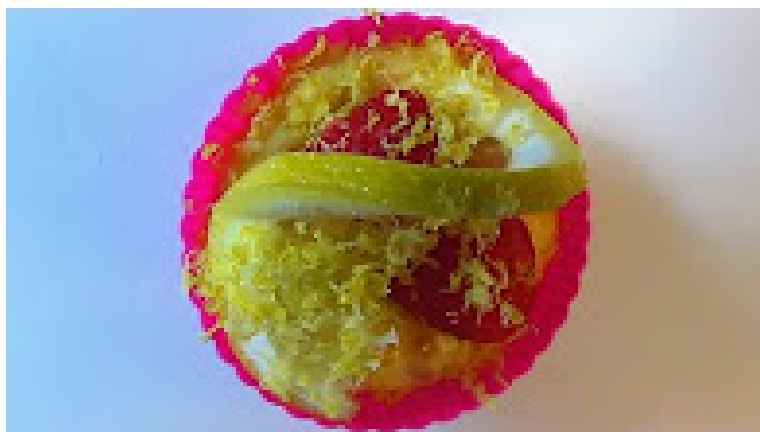


Betty's Lemon-Raspberry Cheesecake Cups



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Betty demonstrates how to make Lemon-Raspberry Cheesecake Cups. These are gorgeous cheesecake cups, made with tart lemon and tangy raspberry.

Lemon-Raspberry Cheesecake Cups

2 cups graham cracker crumbs
2 tablespoons sugar
8 tablespoons butter, melted
4 packages (8 ounces each) Original Philadelphia cream cheese, softened
1 tablespoon lemon juice
1 tablespoon lemon zest
1 additional cup sugar
4 eggs
2 cups fresh raspberries
silicone baking cups or sturdy paper-lined muffin tins for baking
raspberries for garnish
lemon slices for garnish
lemon zest for garnish

Make crust: In a large bowl, combine graham cracker crumbs, 2 tablespoons sugar, and 8 tablespoons melted butter. Press 1 tablespoon of this crust mixture into the bottom of each silicone cup. Bake 5 minutes at 325 degrees (F) and remove from oven. Cool slightly. Make filling: In a large bowl, use an electric mixer on medium speed to whip cream cheese, 1 tablespoon lemon juice, 1 tablespoon lemon zest, and 1 cup sugar until fluffy. Add eggs, one at a time, beating lightly after each addition. Gently fold in 2 cups raspberries. Use a small cookie scoop or spoon to place filling on top of baked crust, filling each cup 2/3 to 3/4 full. Bake at 325 degrees (F) until a knife inserted into the center of a cheesecake cup comes out clean, about 30 minutes. Cool completely. Refrigerate 4 hours. Garnish the top with sliced lemon, lemon zest, and raspberries, as desired. Serve in the cup with a fork or spoon. Enjoy! --Betty :)