

Betty's Mini Cheesecakes with Tangy Topping Recipe



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In this video, Betty demonstrates how to make one of her favorite party desserts, Mini Cheesecakes with Tangy Topping. These are made in muffin tins with a graham cracker "crust" and have a cheesecake filling, baked in the oven. A delicious sweet, sour sauce tops each one of them. These are perfect as finger food for a reception!

Ingredients:

(for about 18:)

3 tablespoons softened butter or margarine

1 cup Graham cracker crumbs (I made my crumbs from graham crackers, but these are available at your grocery store.)

3 eggs, separated

1 1/2 cups sugar, separated

(2) 8-oz. packages cream cheese, softened to room temperature

8 oz. sour cream

1/2 teaspoon vanilla extract

Use your fingers to butter 2 1/2-inch muffin tins, and then coat each one generously with Graham cracker crumbs. Set aside. Separate 3 eggs, placing the whites in one mixing bowl and the yolks in another. Now, beat the 3 egg whites until stiff, and set aside. Beat the 3 egg yolks just slightly. In a large mixing bowl combine the 3 beaten egg yolks, 3/4 cup sugar, and (2) 8 oz. packages of softened cream cheese. Beat until smooth and fluffy. Now, fold the 3 stiffly beaten egg whites into the the creamy mixture. Blend gently, but completely. Spoon cheesecake mixture into prepared muffin tins, filling 3/4 full. Bake at 350 degrees for about 15 to 20 minutes. The cheesecakes will be pulling away from the sides of the muffin tin and will be beginning to brown just a little. Allow baked cheesecakes to cool 10 to 15 minutes. The centers will fall, forming an indentation on each cheesecake. Carefully remove the miniature cheesecakes from the muffin tins, keeping as much "crust" intact as possible, and place on a nice serving plate. Spoon about 1 teaspoon of the Sour Cream Filling (below) into each indentation. Store, covered with plastic wrap, in the refrigerator until ready to serve.

Sour Cream Filling:

Combine 8 oz. sour cream, 3/4 cup sugar, and 1/2 teaspoon vanilla in a 9-inch Pyrex pie plate. Stir until completely blended. Bake at 400 degrees for 5 minutes. Stir well, and bake for an additional 3 minutes. Remove from oven, and let cool a bit before spooning into the cheesecake indentations. This will make 1 cup of Sour Cream Filling. You probably won't need all of this for the cheesecakes, but the leftovers are great for topping cupcakes, icing brownies and cookies, dipping fruit, etc. I sometimes make a double recipe of the Sour Cream Filling, just for the leftovers! It's also terrific eaten as pudding!!!