

## Mini Raspberry Almond Cheesecakes

By My Frosted Life

Yield: 12 cheesecakes

These Mini Raspberry Almond Cheesecakes are a unique spin on a classic dessert. They feature a cookie crust made with graham crackers and ground almonds and a creamy raspberry filling. These individual desserts are an easy, homemade treat that will have everyone wanting more!

### Ingredients:

#### Crust:

½ cup ground almonds  
½ cup graham cracker crumbs  
3 tablespoons granulated sugar  
6 tablespoons unsalted butter, melted

#### Cheesecake Filling:

16 ounces cream cheese, room temperature  
2 large eggs, room temperature  
½ cup granulated sugar  
¼ teaspoon almond extract  
6 tablespoons ground freeze dried raspberries

#### Garnish:

Whipped cream  
Fresh raspberries

### Instructions:

#### Crust:

1. Preheat the oven to 350°F. Line a muffin tin with 12 cupcakes liners.
2. In a small bowl mix the ground almonds, graham crackers crumbs, sugar, and melted butter. Press this mixture evenly into the cupcakes liners.

#### Filling:

1. In the bowl of an electric mixture beat the cream cheese and granulated sugar. Add the eggs and almond extract. Beat until smooth. Add the ground freeze dried raspberries and mix until incorporated. Evenly pour the cheesecake mixture into the cupcakes liners.
2. Bake for 15-18 minutes or until the cheesecakes are almost set. Let the cheesecakes cool then garnish with whipped cream and fresh raspberries, as desired. Store cheesecakes in the refrigerator for 3-5 days.

***Recipe Tips:***

- It is best to use slivered or sliced almonds for the crust. Grind the almonds in a food processor, then measure  $\frac{1}{2}$  cup of these ground almonds.
- For the graham cracker crumbs you can either grind graham crackers in a food processor or buy graham cracker crumbs at the grocery store.
- This recipe will make a lot of crust, which gives each cheesecake a fairly thick crust. Start by pressing 1 tablespoon of the crust mixture into the cupcakes liners. Add more mixture as needed until it is all used. For each cheesecake I ended up using 1.5 to 2 tablespoons crust mixture.
- To obtain a smooth cheesecake filling it is crucial that both the cream cheese and eggs are at room temperature.
- For the ground freeze dried raspberries, place freeze dried raspberries in a food processor until they form a powder. Use 6 tablespoons of this powder in the cheesecake filling.
- If your cheesecakes crack do not worry! This can easily be covered up by garnishing with whipped cream and fresh raspberries.