

Mini Cheese Cakes with Blueberry Topping



Makes 18 Prep 20 mins Cooking 25 mins Easy

Ingredients

1¼ cups or 150g of digestive biscuit crumbs
2 tbsp brown sugar
¼ cup or 57g melted butter
250g cream cheese @ room temperature
2½ cups or 150g sugar
4 eggs
1 tsp vanilla extract
⅓ cup or 78 ml double cream
1 tbsp flour

Blueberry topping

4½ cups or 750g fresh blueberries
¼ cup or 50g sugar
1½ tbsp cornstarch or Maizena
3 tbsp water
1 tbsp fresh lemon juice

1. Preheat the oven to 170C/Fan 150C/ Gas 3. Line muffin tins with 18 cupcake liners and coat slightly with non-stick cooking spray.
2. For the crust, in a small bowl, combine the digestive biscuit crumbs, brown sugar & melted butter. Stir together with a fork until well blended & all the dry ingredients are moistened. Press a heaped tbsp of the mixture into the bottom of each cupcake liner. Set aside.
3. For the cheesecake, using an electric mixer, combine the cream cheese & sugar. Beat at medium speed until well combined. Add eggs on low speed, one at a time, beating well after each addition. Add vanilla, cream & flour, mixing until smooth and creamy.
4. Fill each cup with the cheesecake mixture. Bake in a preheated oven for 10 minutes, reduce to 140C/Fan 120C/Gas mark 1 and continue to bake 15 minutes more. Remove from the oven and allow the cupcakes to cool completely & refrigerate 4-6 hours before adding the blueberry topping.
5. To make the blueberry topping, combine the blueberries & sugar in a saucepan over medium heat. Cook, stirring occasionally until the sugar dissolves. In a small bowl, combine cornstarch & water. Stir into the blueberry mixture & stir continuously for 2-3 mins to thicken slightly. Remove from the heat & stir in the lemon juice. Let cool completely before topping the cheesecakes. The blueberry mixture will thicken as it cools. If necessary, put in the freezer for 1/2 hour before removing the cupcake liners.