



Mini Cheesecakes

Yields: 24 servings

Total time: 50 minutes (3 hours rest overnight)

To fully rep the great city of New York, and Strong Island, er, we mean Long Island, we got the perfect sweet treat for our racing party. The final jewel in racing's triple crown is the Belmont Stakes, and to represent the third leg of the biggest races, we've got mini-New York-style cheesecakes. Easy to eat and even easier to make, they're nice little bites so you don't get too weighed down (you'll notice all of our recipes for a horse racing party are bite-sized, that way you can nosh and pick and choose what you want, just like a racing form at the track). We learned these through trial and error, and they always come out creamy and heavenly. We make a blueberry honey compote to drop off on top, and the sweet berries, fatty cream cheese and honey make this dessert a winner no matter the location or the weather.

Ingredients

- 2 C graham cracker crumbs (about 16 full graham crackers, crushed up), for the crust
- $\frac{1}{3}$ C packed dark brown sugar, for the crust
- $\frac{1}{2}$ C melted unsalted butter, for the crust
- 1 C cold heavy whipping cream (we put it in the freezer for 5 minutes before using)
- 16 oz cream cheese, left out at room temperature for 20 minutes
- $\frac{1}{3}$ C granulated sugar
- 2 Tbsp vanilla yogurt, left out at room temperature for 20 minutes too
- 1 tsp fresh lemon juice
- 4 tsp pure vanilla extract
- Blueberry honey compote (ingredients/directions below)

Ingredients for Blueberry Honey Compote

- 4 cups fresh blueberries
- 2 tablespoons water
- $\frac{1}{4}$ cup honey
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ C cornstarch and water, mixed as a slurry, to use as needed

Directions for Blueberry Honey Compote

- Bring the water and blueberries to a boil over high heat
- Reduce the heat and simmer for 4-5 minutes
- Stir the honey and cinnamon into the cooked berries
- If it is not thickening to your liking, add in the slurry
- Let cool

Directions

- Using one of those 24-count mini muffin pans, line 'em with those cute little cups



- Mix the graham cracker crumbs, sugar and melted butter until it is the same consistency of wet sand (trust us)
- Spoon a little of the mixture into each cup, filling up a third of the cup, then pack it down
- Preheat the oven to 350, and bake them for 10 minutes and let cool (this will prevent them falling apart later)
- Use a hand mixer and whip the cream in a cold metal bowl (we freeze it for 20 minutes before using, mixers too), for 3 minutes, so it forms peaks like whipped cream
- In another bowl, use that mixer with a whisk and beat the cream cheese and sugar until it's smooth and creamy
- Add the yogurt, lemon juice, and vanilla extract to the cream cheese mixture until there are no lumps, and use a spatula to push stuff down the side as needed
- Add in the whipped cream, and mix it evenly, but don't go too hard or too long, like a minute or so
- Throw it in a piping bag or food storage bag to pipe out, or spoon it onto the crust
- Refrigerate the mini cheesecakes in the pans for at least 3 hours
- Top with blueberry compote
- Get ready to party