

## Mini Blackberry Cheesecakes



### **Crust**

1 cup Yummee Yummee Graham Cracker crumbs  
4 teaspoons granulated sugar  
4 tablespoons butter, melted

### **Filling**

1 (8 ounce) package cream cheese, softened  
1/4 cup granulated sugar  
1 egg  
1/2 teaspoon vanilla extract

### **Topping**

2 (6 ounce) packages blackberries, reserving 12 berries  
1/2 cup granulated sugar  
1/2 cup water  
2 tablespoons cold water  
1 tablespoon cornstarch  
12 whole blackberries from a 6 ounce package

**In a medium bowl**, mix together Graham Cracker crumbs and sugar. Add melted butter, and mix well. Press into the bottoms of a greased miniature or bite-sized cheesecake pan. Set aside.

**In a large bowl**, beat cream cheese and sugar until light and fluffy. Add egg and vanilla; mix well. Pour cream cheese mixture evenly over crusts. Place cheesecake pan on a baking sheet.

**Bake** at 350 degrees for 20 minutes. Cool cheesecakes in pan for 10 to 15 minutes on a wire rack. Remove cheesecakes from pan and continue cooling. Refrigerate 8 hours or overnight.

**In a small saucepan**, combine blackberries, sugar, and water. Bring mixture to a boil. Strain blackberry mixture through a fine mesh sieve over a large bowl. Press fruit to remove additional juice. Return juice to pan and bring to a boil. Combine cold water and cornstarch. Add cornstarch mixture to juice and stir until slightly thickened. Refrigerate glaze until cooled. Pour over tops of cheesecakes. Garnish each mini cheesecake with fresh berries.

**Makes 12**

**Cook's Note:** If using Chocolate Graham Cracker crumbs, increase butter to 5 tablespoons and follow recipe directions. To make cheesecakes as pictured, divide cheesecake crust ingredients in half. For first 6 cheesecakes, use 1/2 cup Graham Cracker crumbs, 2 teaspoons granulated sugar, and 2 tablespoons melted butter. For remaining 6 cheesecakes, use 1/2 cup Chocolate Graham Cracker crumbs, 2 teaspoons granulated sugar, and 2 1/2 tablespoons melted butter. Follow recipe directions. Substitute blackberries with other fresh fruit. If fresh berries are unavailable, top cheesecakes with preserves or pie filling.