

CLAIRE'S MINI CHEESECAKES

Makes 12

CRUST INGREDIENTS

1 cup graham cracker crumbs
3 tbsp. butter, melted
2 tbsp. granulated sugar

CHEESECAKE FILLING INGREDIENTS

16 oz. cream cheese, softened
½ cup granulated sugar
2 large eggs
1 tsp. vanilla extract
¼ cup heavy cream

BRÛLÉE TOPPING INGREDIENTS

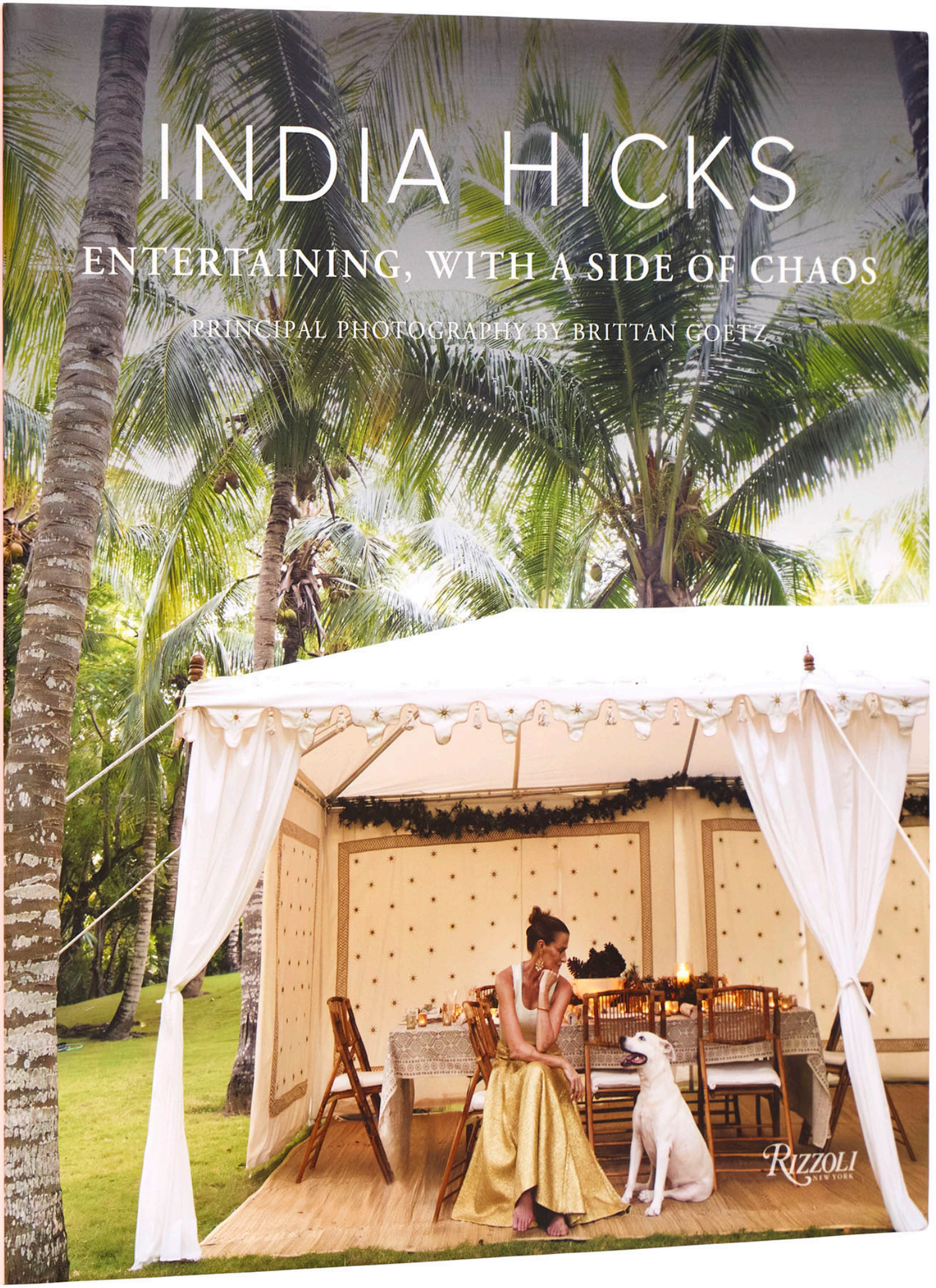
¼ cup granulated sugar

DIRECTIONS

1. Preheat oven to 325°F. Line a muffin tin with cupcake liners for easy removal and presentation.
2. In a medium bowl, combine graham cracker crumbs, melted butter, and sugar. Press firmly into the bottom of each cupcake liner to form a crust. Bake for 5 minutes, just until set, then set aside.
3. In a large bowl, beat softened cream cheese and sugar until smooth and creamy (see note 1, below). Add eggs, one at a time, beating well after each addition. Stir in vanilla extract and heavy cream until fully combined.
4. Pour the cheesecake filling into the prepared crusts, until each is about three-quarters full. Bake for 18 to 20 minutes, until set but still slightly jiggly in the center.
5. Allow cheesecakes to cool to room temperature, then refrigerate for at least 2 hours or overnight.
6. Sprinkle about 1 teaspoon of sugar evenly over each chilled cheesecake. Using a kitchen torch, caramelize the sugar until golden and crisp (see note 2).

Notes & Tips

1. On softened cream cheese, trust Claire—cold cream cheese is a nightmare to mix. Leave it out at room temperature, along with the eggs, and your filling will be silky-smooth instead of lumpy.
2. Torch-free zone? Don't panic. A broiler works just as well—just hover like a hawk while the sugar bubbles away. Golden and crisp is the goal, not burnt and smoky.



ENTERTAINING, WITH A SIDE OF CHAOS BY INDIA HICKS

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