



Indulge in the delightful fusion of cinnamon rolls and creamy cheesecakes with our Mini Cinnamon Roll Cheesecakes. These adorable treats are perfect for satisfying your sweet cravings and adding a touch of warmth to your day.

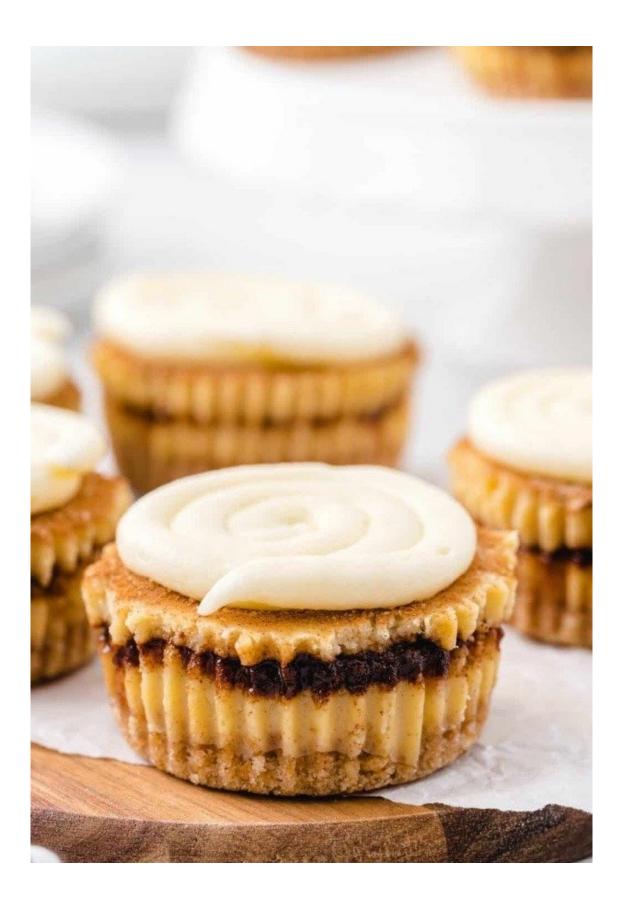
Ingredients:

- 1 cup graham cracker crumbs
- 2 tablespoons melted butter
- 2 (8-ounce) packages of cream cheese, softened
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/4 cup sour cream
- 1/4 cup all-purpose flour
- 1/2 cup brown sugar
- 1 teaspoon ground cinnamon
- 1/4 cup chopped pecans
- 1/4 cup raisins











Instructions:

1. Preheat your oven to 325°F (160°C). Line a muffin tin with paper liners.

2. For the Crust:

- In a bowl, combine the graham cracker crumbs and melted butter. Mix until the crumbs are evenly coated.
- \circ Press a spoonful of the crumb mixture into the bottom of each muffin cup. Use the back of the spoon to pack it down firmly.

3. For the Cheesecake Filling:

- In a large mixing bowl, beat the softened cream cheese until smooth and creamy.
- Add granulated sugar, eggs, and vanilla extract. Mix until well combined.
- Stir in sour cream and all-purpose flour until the mixture is smooth.

4. For the Cinnamon Swirl:

- In a small bowl, combine the brown sugar and ground cinnamon.
- Sprinkle a pinch of the cinnamon-sugar mixture over each crust in the muffin cups.

5. Assembly:

- Pour the cheesecake batter into each muffin cup, filling them almost to the top.
- Sprinkle chopped pecans and raisins on top of each cheesecake.
- 6. Bake in the preheated oven for about 20-25 minutes or until the cheesecakes are set but slightly jiggly in the center.
- 7. Remove from the oven and let them cool in the muffin tin. Once cooled, refrigerate for at least 2 hours or until fully chilled.











Nutritional Information:

• Calories: 260 per serving

Total Fat: 16gSaturated Fat: 8gCholesterol: 68mgSodium: 198mg

• Total Carbohydrates: 24g

Dietary Fiber: 1gSugars: 18gProtein: 4g

Enjoy these Mini Cinnamon Roll Cheesecakes as a delightful dessert or a sweet treat any time of the day!