

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.
  - 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 jiggle 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: 16g
- Saturated Fat: 8g
- Cholesterol: 68mg
- Sodium: 198mg
- Total Carbohydrates: 24g
- Dietary Fiber: 1g
- Sugars: 18g
- Protein: 4g

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