

Dish Introduction

These Red Velvet Cheesecake Bites are a luxurious treat that combines the richness of red velvet cake with the creaminess of cheesecake. Each bite is a masterpiece of flavor and texture, making them perfect for special occasions or simply indulging your sweet cravings.

The dessert starts with a red velvet cake crumb crust, offering a delightful contrast to the creamy cheesecake filling. The addition of cocoa powder and red food coloring gives it that iconic red velvet hue and flavor. Topped with a dollop of whipped cream and a sprinkle of red velvet cake crumbs, these mini cheesecakes are a sophisticated and delectable dessert that will leave a lasting impression.

Recipe

Ingredients:

- 1 1/2 cups red velvet cake crumbs (from about 4 red velvet cupcakes)
- 1/4 cup unsalted butter, melted
- 8 ounces cream cheese, softened
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/2 cup sour cream
- 2 large eggs
- 1/4 cup cocoa powder
- 1/4 cup milk
- Red food coloring (as needed)

**Optional Toppings:**

- Whipped cream
- Red velvet cake crumbs

Directions:

1. Preheat your oven to 325°F (160°C). Line a standard muffin tin with paper liners.
2. In a mixing bowl, combine the red velvet cake crumbs and melted butter. Mix until the crumbs are evenly coated with butter.
3. Press about a tablespoon of the red velvet crumb mixture into the bottom of each muffin liner, creating a firm crust.
4. In another mixing bowl, beat the softened cream cheese until it becomes smooth and creamy.
5. Add the granulated sugar and vanilla extract to the cream cheese and beat until well combined.
6. Add the sour cream and continue to beat until the mixture is smooth.
7. Add the eggs one at a time, beating just until each egg is incorporated.
8. In a separate bowl, mix the cocoa powder and milk until smooth. Add this mixture to the cream cheese mixture and mix until fully incorporated.

9. Add red food coloring as needed to achieve your desired shade of red.
10. Spoon the red velvet cheesecake mixture over the crusts in the muffin tin, filling each liner nearly to the top.
11. Bake in the preheated oven for about 20-25 minutes, or until the edges are set but the centers are slightly jiggly.
12. Remove from the oven and let the mini cheesecakes cool in the muffin tin for 10 minutes.
13. After cooling, transfer them to a wire rack to cool completely. Refrigerate for at least 2 hours or until fully chilled.



Optional Toppings:

- Just before serving, top each mini red velvet cheesecake with a dollop of whipped cream and a sprinkle of red velvet cake crumbs for a touch of elegance.

Prep Time: 20 minutes

Baking Time: 20-25 minutes

Chilling Time: 2 hours

Total Time: 2 hours 45 minutes

Yields: 12 mini cheesecakes