

Indulge in the creamiest, dreamiest cheesecake bites you've ever tasted. These little velvety delights are the perfect treat for any occasion, whether you're celebrating or simply satisfying your sweet tooth.

**Ingredients:**

- 2 cups cream cheese, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/4 cup all-purpose flour
- 1/4 cup sour cream
- 1/4 cup heavy cream
- 1/4 cup graham cracker crumbs
- Fresh berries for garnish (optional)

**Directions:**

- Preheat your oven to 325°F (160°C). Line a muffin tin with paper liners.
- **For the Cheesecake Base:**
  - In a mixing bowl, beat the softened cream cheese until smooth and creamy.
  - Add the granulated sugar and beat until well combined.
  - Add the eggs one at a time, mixing well after each addition.
  - Stir in the vanilla extract and all-purpose flour until the batter is smooth.
  - Finally, fold in the sour cream and heavy cream until fully incorporated.
- **Assembly:**
  - Place a tablespoon of graham cracker crumbs at the bottom of each muffin cup.
  - Pour the cheesecake batter into the muffin cups, filling them almost to the top.
- Bake in the preheated oven for about 20-25 minutes or until the cheesecakes are set but slightly jiggly in the center.
- 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: 180 per serving
- Total Fat: 11g
- Saturated Fat: 6g
- Cholesterol: 62mg
- Sodium: 120mg
- Total Carbohydrates: 16g
- Dietary Fiber: 0g
- Sugars: 13g
- Protein: 3g



### **Creamy Cheesecake Bites**

are the ultimate dessert for cheesecake lovers. These little delights are perfect for any occasion and will leave your taste buds dancing with delight. Enjoy them with a dollop of fresh berries for an extra touch of sweetness! ☐☐