**Classic Mini Cheesecakes**

60ml graham cracker crumbs

8ml maragine melted

125ml cream cheese

45 ml sugar

½ ml salt

½ ml vanilla

½ egg

10ml jam

**Method:**

1. Preheat oven to 350°
2. Line a muffin tin with six paper liners
3. In a small bowl stir together the graham crackers crumbs and melted margarine. (15 seconds in microwave)
4. Divide the crumbs mixture evenly into the liners. Lightly lack the crumbs in place with the back of a spoon or your finger.
5. Bake for 5 minutes. Let cool on a cooking rack. (otherwise cheese melts)
6. Meanwhile in a large bowl in a large bowl beat cream cheese with an electric mixer until light and fluffy. Scrape down the sides of the bowl with a rubbar spatula.
7. Gradually add the sugar and continue to beat with the mixer.
8. Add the salt and vanilla and mix well.
9. Beat in the egg and continue mixing until smooth. 5 minutes minimun, no clumps.
10. Divide the cream cheese mixture evenly into the liners
11. Optional add 2ml jam to the center of each liner and use a tooth pick to swirl it into the cream cheese mixture
12. Bake for 20 minutes or until set. Cool on rack. Refrigerate for as long as possible. Enjoy.

**Grasshopper Mini Cheesecakes**

125 ml Oreo cookie crumbs

15 ml margarine, melted

125 ml cream cheese, softened

30 ml sugar

½ egg

15 ml all-purpose flour

20 ml sour cream

1 ml vanilla

½ ml peppermint extract

15 ml semi-sweet chocolate chips, melted and cooled

**Method:**

1. Preheat oven to 325F
2. Line 6 muffin cups with paper liners.
3. In a small bowl, combine cookie crumbs and melted margarine. Press into bottom of muffin liners and freeze.
4. In a medium mixing bowl, bear cream cheese and sugar on medium-high speed for 3 minutes. Add egg and beat well. Mix in flour, sour cream, vanilla and peppermint extract.
5. With the mixer still running, pour in the melted and cooled chocolate in a steady stream.
6. Pour batter over frozen crust. Bake in preheated oven for 20 Minutes or until the top is light brown and the centre has a jiggle to it.
7. Cool on rack. Refrigerate for as long as possible. Enjoy.

**Chocolate Chip Mini Cheesecakes**

100 ml graham cracker crumbs

20 ml margarine, melted

250 ml cream cheese, softened

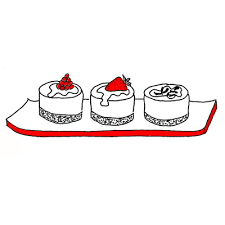
80 ml sugar

7 ml flour

1 egg

100 ml semi-sweet chocolate chips

**Method:**

1. Preheat oven to 325F.
2. Lime 6 muffin cups with paper liners.
3. Combine powdered graham crackers and melted margarine in a bowl (it will be powdery). Divide this mixture evenly between the muffin liners and press into them. Refrigerate this while the filling is made.
4. Beat softened cream cheese, sugar, and flour until combined and fluffy. Add egg and beat again for a few minutes. Stir in the chocolate chips.
5. Fill the muffin cups to the top with the cream cheese mixture and bake for 25-30 minutes (watch them so the tops do not crack). Remove, cool completely.
6. Cool on rack. Refrigerate for as long as possible. Enjoy.