

Mini Chocolate Cheesecake www.easy-cake-recipes.com

- 1/3 cup sugar
- 1 package (8-ounces) cream cheese, softened
- 1 large egg
- 1/2 cup (4-ounces) strawberry yogurt
- 1 1/4 cup (8 ounces) semisweet chocolate, melted

Preheat the oven to 350°F

Place paper liners in 24 mini-muffin tins

Beat cream cheese with the sugar until well blended.

Beat in egg, slowly add yogurt and the melted chocolate.

Bake 25 minutes or until set.

Cool on rack and refrigerate overnight

Mini Cheesecake #2:

Crust

- 3 1/4 cup finely ground graham crackers
- 1 1/4 cup sugar
- 5 tablespoons melted butter

Filling

- 2 (8-ounce) packages cream cheese, softened
- 3/4 cup brown sugar, firmly packed
- 2 eggs
- 2 1/2 lbs. ripe mangoes, peeled, pitted, and pureed (3 1/2 cups)
- 1/2 cup heavy cream
- 2 teaspoons fresh lime juice
- 1/2 cup crushed macadamia nuts

Preheat oven to 325°F

In a small bowl, combine crust ingredients, press into a 9-inch springform pan pushing a slight crust up the edge about an inch.

Bake about 15 minutes; cool while preparing filling.

In a large mixing bowl, combine cream cheese and brown sugar until well blended.

Add eggs, one at a time, beat until very smooth.

In a smaller bowl, combine mango puree, cream and lime juice, mixing thoroughly.

Add mango mixture to cream cheese mixture, mix until well-blended, then pour into the crust.

Bake for 50 minutes.

Cool on a wire rack, then refrigerate for about 8 hours.

Serve chilled, sprinkled with nuts.