

## 1-MINUTE MICROWAVE MINI CHEESECAKES

Makes approximately 10 servings using 6-ounce ramekins. Recipe can be cut in half (use 2 whole eggs and 1 egg yolk)

- 4 8-ounce packages softened cream cheese—I use low-fat cream cheese
- 2 teaspoons each *fresh* lemon juice and vanilla extract
- 1 1/4 cups granulated sugar
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 5 large eggs
- 2 tablespoons whipping cream or whole milk
- Purchased thin chocolate or ginger wafers for “crust,” optional
- 1-2 cups assorted berries for garnish
- 2/3 cup apricot preserves, warmed briefly in small pan on stove or in microwave for glaze.

**1. With an electric mixer or in a food processor, beat or process the cream cheese** with the lemon juice and vanilla extract until very smooth—3 or 4 minutes. Add sugar, flour and salt; beat/process well. Add one egg at a time, beating/processing after each addition. Stir in cream or milk; mix well.

**2. To the bottom of each ramekin or microwave-safe bowl,** add a thin chocolate or ginger wafer, if desired. They may float up in the batter after cooking rather than staying at the bottom where you’d like them! Or you can add a cookie into the top of the baked and decorated cakes—as above photo. (You can also use a vanilla wafer, but you’ll have a much thicker crust.)

**3. Using a measuring cup, fill each ramekin or small microwave-safe bowl 2/3 full** of the cheesecake mixture and one or two at a time, cook in the microwave at full power for a minute for one and a minute and 20 seconds for two—approximately.\*. If still somewhat liquid at center, cook another 10 seconds at a time until just barely firm. Don’t overcook. Cheesecakes will firm further as they cool. Repeat until all batter is used.

**4. Let cakes cool at least briefly, then top with fresh berries.** You can brush the berries with a little heated apricot preserves for a shiny glaze. (Use a small spoon for the preserves if you haven't a pastry brush.) If time, chill in the fridge for a few hours or eat immediately if you're that desperate. I won't tell.

**Store all leftovers** (without fruit) tightly wrapped in refrigerator up to one week. If you've added the fruit and glaze, a day or two is the most you'd want to keep them and that only in a pinch. May store *unused batter* covered in refrigerator up to one day.

**\*Each microwave is a little different.** You may need to try one or two cheesecakes to determine how long to cook the cakes in your microwave. They can probably be baked in a traditional oven just like a regular cheesecake or in a 9×13 (or larger) cake pan filled part-way with hot water. 300 degrees F for a half hour or until just barely set.