One-bite Mini Cheesecakes

12 portions

1 cup crushed graham crackers

3 tablespoons melted butter

1 (8-ounce) package Neufchatel cream cheese

1 cup non-fat plain Greek yogurt

1/2 cup sugar

1 large egg

1 teaspoon vanilla extract

1/2 lemon, zest and juiced

1 Preheat oven to 350 F.

2 In a bowl, combine crackers and butter. Spoon a heaping tablespoon of mixture each cavity of mini-muffin pan creating a crust. Bake for 10 minutes or until golden brown.

3 Reduce oven to 300 F.

4 In a mixer, beat cream cheese, yogurt, and sugar on medium-high speed until well combined.

5 Reduce mixer speed and incorporate egg. Flavor with vanilla extract, lemon zest and juice.

6 Fill muffin tins with cheesecake mixture and bake for 25 – 30 minutes, or until center is almost set and slightly jiggles.

7 Refrigerate 3 hours to set before removing mini cheesecakes from muffin tin.

8 Top with anything you love! Try sliced strawberries, slivered almonds, a few mini-chocolate chips, a pinch of sprinkles, a slice of fresh peach.