



mini cheesecake base;

1. (mee-nee cheez-kehk bayz)
noun. Adaptable cheesecake base that creates filling for 4, 4" cheesecakes.
2. Produces 8 servings.
3. Preparation 1 hour 10 mins.
4. Oven temperature set to 350.

Ingredients;

Graham Crust (Makes one 4" pan)

7 graham cracker sheets, crushed 3 Tbsp. butter, melted

Oreo Crust (Makes one 4" pan)

20 oreos, crushed 2 Tbsp. butter, melted

Cheesecake (Makes 4 pans)

16oz (2 bricks) cream cheese ½ c. sugar
¼ c. greek yogurt 1 tsp. vanilla
¼ tsp. salt 2 eggs, room temperature

Instructions;

Crust

1. Crush the graham crackers or oreos in a food processor until fine crumbs. Mix in melted butter and press into bottom/sides of a 4" springform pan.
2. Repeat process to make 4 total crusts if making full recipe.

Cheesecake

3. Beat the cream cheese until fluffy. Then stir in the sugar and greek yogurt. Mix until combined.
4. Stir in vanilla extract and salt. Beat in eggs until just combined.
5. ***See supplemental recipes if flavor is desired***
6. Bake 20-25 minutes. Remove from oven, and allow to cool for 10 mins. Run knife around inside of pan, then allow to cool, and refrigerate before serving.