



mini dulce de leche cheesecake;

1. (mee-nee dull-chay duh leh-chay cheez-kehk) *noun*. Dulche de leche cheesecake, built from mini cheesecake base recipe.

2. Produces 2 servings.

3. Preparation 1 hour 10 mins.

4. Oven temperature set to 350.

Ingredients;

Crust

1 4" dish prepared from mini cheesecake base (suggest graham crust)

Cheesecake

¼ of filling prepared from mini cheesecake base (1c. + 2 Tbsp.)

2 ½ Tbsp. dulce de leche
caramel sauce, for serving
finishing salt, for serving

Instructions;

Cheesecake

1. Using the filling prepared from the mini cheesecake base recipe, mix in 3oz of the dulce de leche.

2. Pour filling into the prepared crust, then bake 20-25 minutes.

3. Remove from the oven, and allow to cool for 10 mins. Run knife around the inside of the pan, then allow to cool. Refrigerate.

4. Before serving, top with caramel sauce or warmed dulce de leche, and finish with salt, as desired.