



strawberry swirl mini cheesecake;

I. (suh-traw-beh-ree suh'wrl mee-nee cheez-kehk) *noun*.

Mini cheesecake base recipe swirled with strawberry jam.

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.)

3 tsp. good quality strawberry jam

strawberry sauce, for serving

Instructions;

Cheesecake

1. Pour the filling into the prepared crust.

2. In a small bowl in the microwave the jam until just heated, 10-15 seconds.

3. Using a toothpick or fork, swirl the jelly into the top of the cheesecake.

4. Bake for 20-25 minutes.

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

6. Before serving, top with remaining dulce de leche, and finish with salt, as desired.