



## cinnamon bun mini cheesecakes;

1. (sin-uh-muhn buhn mee-nee cheez-kehkz) *noun*. Mini cheesecakes with a cinnamon crumble on a cinnamon bun oreo, topped with icing.
2. Produces 24 servings.
3. Preparation 30 mins.
4. Oven temperature set to 300.

## Ingredients;

### *Cheesecake*

- 16oz cream cheese, room temp.
- 2 large eggs
- ½ c. greek yogurt
- ⅔ c. sugar
- 2 tsp. cinnamon
- 2 tsp. vanilla
- 2 Tbsp. flour
- 24 cinnamon bun oreos

### *Cinnamon Crumble*

- ⅓ c. brown sugar
- 4 Tbsp. butter, melted
- ¼ c. flour
- 1 Tbsp. cinnamon

### *Cream Cheese Icing*

- 2 Tbsp. cream cheese
- 1 Tbsp. butter
- 1 tsp. vanilla
- 3 Tbsp. milk
- 1 c. powdered sugar

## Instructions;

### *Cinnamon Crumble*

1. Add sugar, flour, and cinnamon to a bowl. Add melted butter and mix to combine. Texture should be moist firm enough to crumble.

### *Cheesecake*

2. Line two muffin tins with paper liners, and place an oreo in the base.
3. Mix together cream cheese, yogurt and eggs.
4. Add sugar, cinnamon, vanilla, and flour and mix until combined.
5. Add a spoonful of cheesecake mixture to each cup. Break cinnamon crumble into each cup, then top with remaining cheesecake mixture.
6. Bake 20- 25 minutes, or until firm but not browned.

### *Cream Cheese Icing*

7. Mix all ingredients together, then pipe over cheesecakes when cool.