

Cranachan Cheesecake

Difficulty: Medium **Yield:** 40-48 mini cheesecakes

Ingredients:

200 g short bread cookies*
50 g melted butter
50 g old fashioned oats

2 8 oz packages of cream
cheese
50 g sugar
125 mL sour cream
5 eggs

1 package raspberries

* Walkers brand works well, but you could also choose to make your own. I want to try brown sugar shortbread next time to pair with the oats.

Preparation:

1. Preheat the oven to 350°.
2. Combine cookies, oats and butter in a food processor. Pulse until sandy.
3. Line your mini cupcake trays with tins and press your cookie base into each one, letting some of the crust build up along the sides. Set aside in fridge to cool.
4. Beat the cream cheese and sugar, then add the eggs one by one and the sour cream in thirds.
5. Bake your cookie bases for 6-8 minutes, or until just toasted to bring out the flavor.
6. Pour the batter into the mini tins, nearly all the way up, and center a raspberry in each cake. Place your cupcake tray over a large baking tray in the oven. Fill the baking tray with water, submerging half of the cupcake bottoms in a water bath. This will help the cakes bake evenly.
7. Bake 25-30 minutes, or until springy to the touch.
8. Let cheesecakes come to room temp, then refrigerate at least 2 hours before serving.