

No-Bake Cheesecake Cups



Ingredients:

4 Tablespoons	Butter, melted
2 Cups	Cookie Crumbs or Graham Cracker crumbs**
1 Cup	Heavy cream, cold
1 8-Ounce package	Cream cheese
1/3 Cup	Granulated sugar
2 Tablespoons	Sour Cream
1 Teaspoon	Lemon juice
1/2 Teaspoon	Vanilla extract
1/4 to 1/2 cup	Your Favorite Flavor Jam**

Directions:

Line up your party cups (we used ten 2 ounce clear plastic footed bowls).

For the crust: Melt the butter in a medium bowl and add crumbs, mix well. Spoon the mixture into the cups – start with a heaping tablespoon in each and continue adding until all the crumbs are used up. Press or tamp down the crumb mixture.

For the filling: In a medium bowl, using an electric hand mixer on high speed, whip the heavy cream until stiff peaks form. Be patient, this takes about 4 minutes or so. Set aside.

In a medium bowl, beat the cream cheese, sugar, sour cream, lemon juice and vanilla until smooth and creamy with no lumps. Slowly fold the whipped cream into the cream cheese mixture. Layer a couple of heaping tablespoons into each cup and smooth down with a spoon. Top with your favorite flavor of jam and sprinkle with toppings like nuts, coconut, etc.

Cover with plastic wrap and chill for about 30 minutes.

**Suggested flavor combinations:

Strawberry Mango Jam & Pretzel Crumb Crust

Pina Colada Jam & Macadamia Cookie Crumb Crust

Raspberry Pecan Jam & Pecan Shortbread Crumb Crust

Cranberry Walnut or Cranberry Grand Marnier Jams with Ginger Snap Cookie Crumb Crust

