

# Cheesecake Bites

Makes 12 muffin-sized bites

Crust recipe by [A.A. Newton](#). Filling recipe adapted from [Sam Merritt](#)

## Ingredients

### Crust:

½ stick room temperature butter  
2 Tbsp sugar  
1½ sleeves (6 oz) Ritz crackers

### Filling:

8 oz cream cheese, at room temperature  
8 oz ricotta cheese  
1 cup powdered sugar  
1 tsp vanilla extract  
2 tsp lemon juice  
1 tsp lemon zest  
⅓ cup sour cream  
1½ cup heavy whipping cream  
4–8 oz fresh blueberries (or other fruit)  
lightly mashed.

## Method:

### Crust

Cream butter and sugar together with a blender. Crumble half the Ritz crackers into a food processor. Add the creamed sugar and top with the other half of the crackers. Blitz the mixture until the crackers have fully broken down and the ingredients are fully mixed together. This may require pushing the mixture down from the sides of the bowl with a spatula in between blitzes. Fold the mixture together one last time to make sure it's fully incorporated.

## Equipment

Equipment  
Food processor  
Hand mixer  
Bowls  
Fridge  
Freezer  
Muffin Tin

### In praise of the muffin tin:

The muffin tin is another unsung hero of kitchen and cooking tools. For many, it sits in the bottom of a drawer, only to be trotted out annually for a birthday celebration, but it can serve so many more uses than that. The muffin tin can be used to make treats of all kinds, from savory to sweet, from baked to no-bake, from breakfast to dinner (to dessert). But it can also be used as a lunch tray of sorts. It can help those preparing a meal to organize their ingredients. For those who prefer to keep flavors and textures apart, it can help clearly identify and separate different dishes or ingredients. It can help break a big recipe down to sizes that make more sense and are easier to freeze for later. And it can prevent the spreading of germs at bigger events, by creating individual servings as opposed to one dish that many people touch.

# Cheesecake Bites

Spray a muffin tin with cooking spray. Put 3 tablespoons of the crust mixture into each muffin cup. Using the bottom of a circular  $\frac{1}{3}$  cup, firmly press the crust in each cup down, ensuring the crust is even and compact. Put the tray in the freezer.



## Filling

Combine cream cheese and ricotta in a large mixing bowl and blend together until it reaches a creamy consistency. Add powdered sugar and blend until smooth. Blend in vanilla, lemon juice, and lemon zest. Add sour cream and blend until smooth.

In a separate mixing bowl, whisk heavy cream until it becomes whipped cream with stiff peaks. Fold the whipped cream into the cream cheese mixture. When combined, gently fold in fruit, until just incorporated, to keep a nice swirl of colors.

Remove the muffin tin from the freezer, and add about a  $\frac{1}{4}$  cup of the filling to each cup of the tin. If the tin looks too full, use the dull side of a knife to swipe across the top of the tin to remove excess filling. Cover with plastic wrap and keep it in the fridge for at least four hours, but ideally 8. When the cheesecake has set, use a butter knife to gently loosen the edges of the muffin cups and release the bites!

