



## Key Lime Cheesecake Bites



### INSTRUCTIONS

- Preheat oven to 325 °F. Line muffin tin with paper liners.
- Mix graham cracker crumbs and melted butter. Divide the mixture evenly among the muffin cups and press with your fingers to form an even layer on the bottoms.
- Beat cream cheese on medium speed until smooth (about 2 minutes).
- Gradually beat in the sugar and salt until incorporated (about 1 minute).
- Add the eggs, one egg at a time and beat until thoroughly combined.
- Add the vanilla and key lime juice. Beat until mixed.
- Divide the mixture evenly among muffin cups.
- Bake until the edges are set, but the center still jiggles (20-25 minutes for large, 15 minutes for mini).
- Let cool completely for one hour.
- Cover with aluminum foil and refrigerate until completely chilled.
- When ready to eat, garnish with fresh raspberries.

### SHOPPING LIST

- 3/4 cup Graham Cracker Crumbs
- 3 Tbsp. Butter, Melted, and Cooled
- 2 (8-ounce) Packages of Cream Cheese, at Room Temperature
- 1/2 cup Sugar
- 1/4 tsp. Salt
- 2 Large Eggs
- 1/2 tsp. Vanilla Extract
- 6 tbsp. Key Lime Juice
- Raspberries for Garnishing