



mini oatmeal cookie cheesecakes

What happens when chewy oatmeal raisin cookies collide with creamy, velvety cheesecake? That's right...a decadent and delicious dessert. Perfect for sharing (or not!), these individual Mini Oatmeal Cookie Cheesecakes, oatmeal cookie crust covered with creamy cheesecake filling, topped with a homemade oatmeal raisin cookie and drizzled with caramel sauce, are guaranteed crowd pleasers.

MAKES: 21 MINI CHEESECAKES



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ingredients

Mini Oatmeal Cookies

- ½ cup butter, softened
- ½ cup brown sugar
- 2 tbsp sugar
- 1 egg
- ½ tsp vanilla extract
- 1¼ cups old fashioned rolled oats
- ¾ cup flour
- ½ tsp baking soda
- ½ tsp ground cinnamon
- ¼ tsp kosher salt
- ½ cup raisins

Oatmeal Cookie Crust

- 1 cup old fashioned oats
- 1 cup flour
- ½ cup butter, melted
- 1/3 cup brown sugar
- ½ tsp kosher salt
- ½ tsp ground cinnamon

Cheesecake Filling

- 3 (8oz) packages cream cheese
- 1 cup sugar
- 4 eggs
- 1/3 cup heavy cream
- 1 tbsp flour
- 1 tsp fresh lemon juice
- 1 tsp vanilla extract

Caramel Sauce, for drizzling

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directions

1. For the oatmeal cookies, preheat oven to 350°F. Using an electric mixer, cream together butter, brown sugar and sugar on medium speed, until light and fluffy. Beat in egg and vanilla extract until well combined. On low speed, add oats, flour, baking soda, cinnamon, salt and raisins, mixing just until flour disappears. Place small spoonfuls of dough on a parchment-lined baking sheet. Bake for 6-8 minutes, until the edges are just golden. Remove from oven and let cool until ready to assemble.
2. For the oatmeal cookie crust, preheat oven to 350°F. Line muffin tins with 21 cupcake liners and lightly coat with non-stick cooking spray. In a small bowl, combine oats, flour, butter, brown sugar, salt and cinnamon, mixing until well combined. Press a heaping tablespoon in the bottoms of each cupcake liner and bake in preheated oven for 8 minutes. Remove from oven and let cool.
3. For the cheesecake filling, lower oven temperature to 325°F. Using an electric mixer, combine cream cheese and sugar. Beat at medium speed until well combined. Add eggs on low speed, one at a time, beating well after each addition. Add cream, flour, lemon juice and vanilla mixing until smooth and creamy. Fill each cup with the cheesecake mixture. Bake in preheated oven for 10 minutes, reduce heat to 275°F and continue to bake 15 minutes more. Remove from the oven and allow cupcakes to cool completely. Refrigerate for at least an hour before serving. To garnish, place a mini oatmeal cookie on top and drizzle caramel sauce over top of both.

"I'm not a vegetarian. I'm a dessertarian."

— CALVIN AND HOBBS

