

Mini Goji Cheesecakes

simple
healthy
delicious

Ingredients

- 1 cup graham cracker crumbs
- 4 tablespoons melted unsalted butter or olive oil
- 8 ounces cream cheese, room temperature
- ¼ cup sour cream, room temperature
- 1 egg
- ¼ cup organic cane sugar
- 1 teaspoon pure vanilla extract
- 3 tablespoons Nature's Earthly Choice™ Goji Powder

Directions

1. Pre-heat the oven to 350 degrees Fahrenheit and fill a standard muffin pan with cupcake liners. In a bowl, combine the graham crackers and melted butter. Transfer about 1 tablespoon of the mixture to each liner, pressing down firmly to create a compact crust.
2. In a large bowl, beat the cream cheese and sour cream together. Add the egg, sugar, vanilla, and goji powder and mix until smooth.
3. Transfer about 2 tablespoons of the cheesecake mixture to each cavity. Bake for 18 to 20 minutes or until a toothpick comes out clean. If you'd like to remove the wrappers, let the cheesecakes cool completely. Serve chilled with whipped cream and berries.

