

# Mini Strawberry Cheesecakes

## Perfect way to enjoy cheesecakes during summer months

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### INGREDIENTS

(makes 10 mini cheesecakes)

- 90g whole wheat butter cookies
- 35-40g butter
  
- 200g strawberry cream cheese at room temperature
- 200g whipping cream (30% fat)
- 1tsp vanilla paste
- 3 gelatine leaves
  
- 20 small strawberries
- 3-4tsp sugar
- some extra strawberries for decoration
- fresh mint (optional)



### DIRECTIONS

1. Melt the butter and leave aside to cool slightly.
2. Crush the cookies in a blender or put them into a freezer bag and crush with a rolling pin until you have a fine crumb.
3. In a medium bowl combine the cookie crumb with the melted and cooled butter and mix until all well combined. Ensure that all of the cookie crumb is well covered in the butter. Test by squeezing some of the cookie crumbs in your hand and if it sticks together the base for the cheesecake is ready, if not add a little more melted butter.
4. Lay 10 paper cupcake cases into a cupcake/muffin tray and spoon about 2-3 teaspoons of the cookie crumb into each form. Press the cookie crumb to the bottom of the form with your fingers to form the base. Leave aside. (See video)
5. To make the filling, soften the cream cheese with a spatula in a medium bowl. Add vanilla and mix shortly. Soak the gelatine leaves in some cold water for about 10 minutes. In the meantime whip the whipping cream until soft peaks. Fold in about half of the whipping cream into the cream cheese until almost combined, then add the rest of the cream and fold until smooth. Strain the water from the gelatine and mix a couple of tablespoons of boiling water into the gelatine just until the gelatine has completely dissolved. Take about two tablespoons of the filling and mix into the gelatine, then pour the gelatine into the rest of the filling. Mix fast and thoroughly to combine the gelatine well with the filling.
6. Fill the cupcake cases almost to the top with the strawberry cream cheese filling. Allow to set in the fridge for at least 5-6 hours.

7. To make the strawberry sauce, blend the strawberries with the sugar using an immersion blender until you have a smooth puree. Make the strawberry sauce right before serving the dessert.
8. Remove the cheesecakes from the fridge and remove the cupcake cases. Decorate with some sliced strawberries, fresh mint and serve with some strawberry sauce.