



No-Bake Mini Ricotta Cheesecakes

OREGON
Growers®
- FARM DIRECT SPECIALTY FOODS -

PREP TIME

15 minutes

CHILL TIME

45 minutes

SERVES

12 Servings

INGREDIENTS

1. FOR THE CRUST

- 2 cups (14 sheets) graham cracker crumbs
- 3 tablespoons granulated sugar
- 1/2 cup unsalted butter, melted

2. FOR THE FILLING

- 1 (8-ounce) brick cream cheese, softened
- 1/2 cup ricotta cheese
- 1 teaspoon vanilla extract
- 1/4 cup powdered sugar
- Zest of 1/4 lemon
- Oregon Growers Fruit Pates

PREPARATION

1. In a small bowl, combine the graham cracker crumbs, sugar, and melted butter until the crumbs are moistened.
2. Line a cupcake pan with paper liners. Add 3 tablespoons of the graham cracker mixture to each cupcake well and use the back of a spoon or your fingers to press the mixture into the well. Freeze the crusts for 15 minutes while you make the filling.
3. In a medium bowl, mix together the softened cream cheese, ricotta cheese, vanilla extract, powdered sugar, and lemon zest.
4. Divide the filling amongst the chilled crusts and smooth the top with a spoon. Place back in the freezer for 30 minutes to set or leave in the fridge for at least two hours.
5. Before serving, top the mini cheesecakes with Oregon Growers Fruit Pates.

Click [HERE](#) to view our Recipe

Click [HERE](#) for more Info about Oregon Growers Fruit Pates