

Taste That!

Raspberry Swirl Cheesecake Cupcakes

When you make miniature versions of things, they always taste better. Maybe it's a slight change in the ratios?



Yield: 32 cupcakes

Ingredients for the Crust:

- 1½ cups graham cracker crumbs
- 4 tablespoons unsalted butter, melted
- 3 tablespoons sugar

Ingredients for the Raspberry Swirl:

- 6 ounces (1 pint) fresh raspberries
- 2 tablespoons sugar

Ingredients for the Filling:

- 2 pounds (4 packages) cream cheese, room temperature
- 1½ cups sugar
- pinch of salt
- 1 tablespoon vanilla extract
- 4 large eggs, room temperature

Directions:

Preheat the oven to 325 degrees. Line cupcake pans with paper liners.

In a small bowl, combine 1 1/2 cups graham cracker crumbs, 4 tablespoons melted butter, and 3 tablespoons sugar. Stir together with a fork until well blended and all the dry ingredients are moistened.

Press 1 tablespoon of the mixture into the bottom of each cupcake liner. *(Use a small drinking glass to easily and evenly press the crumbs down.)*

Bake until just set, 5 minutes. Transfer to a cooling rack.

To make the raspberry puree, combine 1 pint raspberries and 2 tablespoons sugar in a blender or food processor. Process until smooth and optionally pour through a fine mesh sieve to remove the seeds.

To make the cheesecake, beat 2 pounds cream cheese on medium-high speed in the bowl of an electric mixer until fluffy.

Blend in 1 1/2 cups sugar until smooth. Mix in a pinch of salt and 1 tablespoon vanilla. Beat in 4 eggs, one at a time, mixing well after each addition.

To assemble, spoon 3 tablespoons of the cheesecake batter over the crust in each cupcake liner.

Dot a 1/2 teaspoon of the raspberry puree in a few dots over the cheesecake filling. Use a toothpick or a wooden skewer to lightly swirl and create a marbled effect.



Bake until the filling is set, rotating the pans halfway through baking, about 22 minutes. They will look quite puffed initially but will return to normal quickly.

Transfer to a wire cooling rack and let cool to room temperature.

Transfer to the refrigerator and let chill for at least 4 hours before serving.