

## **Tart, Seven Minute Mini Cheesecakes**

\*\* Double this recipe for 8 people

½ cup graham wafer crumbs  
3 tbsps butter, melted  
1 tbsp sugar

8 ounces (250gm) cream cheese, softened  
1/3 cup sugar  
Zest of one lime  
2 tbsps fresh lime juice  
1 egg

Combine graham cracker crumbs with melted butter and 1 tbsp sugar. Divide among 4 ramekins and press into the bottoms.

Beat the rest of the ingredients until smooth. Divide among the ramekins.

Place in microwave and cook on high for 2 minutes. If they don't look done, micro wave for an additional 30 seconds or more. (This will also depend on how full your ramekins are)

Chill in fridge for 1 hour. Garnish with dollop of whipped cream; berries and more zest.

Enjoy!