

Mini Goat cheese cheese cakes

Need tin foil cup cake liners!

Preheat oven to 325 and line 8 cup muffin pan

Crust:

Trader Joes Soft-baked Snickerdoodles cut in half
or

process 4 Trader Joes Soft-baked Snickerdoodles in the
food processor for crumbs

or

1 Cup GFCF Gram Cracker or ginger snap crumbs

1 T white Sugar

1 T GFCF margarine

Mix with a fork and divide between muffin pans

pressing down to form crust Bake for 5 min, then remove to cool



Cake

8 oz of chevre goat cheese softened

1/3 cup sugar

3 T Almond Milk

1 T lemon juice

2 Eggs

Beat together well , can use food processor. Pour into muffin pans until $\frac{3}{4}$ full. Bake at 325 for 25 min. Cool completely in pan before removing. Refrigerate until ready to serve. Top with caned cherry pie filling

If you use paper cupcake liners they get soggy and are a mess.

My daughter loves the cherry cheese cake I've always made. She considers this an expectable substitute when one of her siblings choose cherry cheese cake for their birthday dinner. It isn't quite the same but I make these for her and a regular one for the rest. The upside is she gets 6 to 8 mini chesse cakes and everyone else only gets one slice.

If you like to make these it is worthwhile to make a batch of ginger snaps and process for crumbs. I take a quart freezer bag and place 1 cup of crumbs in a sandwich bag. Usually that is the amount I need and makes life a lot easier. <http://www.lincolntent.com/recipes/GingerSnaps.pdf>

<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>