

Assorted Cheesecakes

Ingredients (for four small cheesecakes)

Gluten-free base

1 cup	almond flour
¼ cup	corn starch
¼ cup	butter
1 tbsp	granulated sugar

Basic cheese layer

3 packages (8.8 oz – 250g/each)	cream cheese (such as Philadelphia™), at room temperature
3	eggs
¾ cup	granulated sugar
1 tsp	vanilla (optional)

Suggested flavours:

Lime -

1	lime; washed
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Chocolate Swirl –

3 oz (85g)	dark chocolate, melted
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Cherry –

2 cups	cherry topping (homemade, or canned)
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Prepare moulds with crumb base: Melt butter on the stove or in the microwave oven; mix almond flour, corn starch and sugar in a bowl, then add to melted butter, incorporating until uniform and crumbly. Divide into four square or rectangular 2-cup moulds (about 6 tablespoons per mould); press onto the bottom of each mould to form a flat layer. Place moulds on a baking tray, and bake in a 350°F (180°C) oven for 5 minutes. Remove from oven and allow to cool down to room temperature. **Prepare cheese layer:** Place cream cheese and sugar in a large mixing bowl. Beat, preferably with an electric mixer, until sugar has dissolved, and the mix is fluffy and smooth, stopping to scrape from the bowl occasionally, with a spatula. Add vanilla (if using), then eggs, one by one, beating to incorporate. The final mix must be very smooth and creamy. **Assemble small cakes:** Measure one cup of cheese mix; grate about one teaspoon (half of one lime) of lime zest into the cup and mix to incorporate. Slice lime and squeeze one tablespoon of juice, to add to the flavoured mix; pour into one of the prepared moulds. Divide the rest of the cheese mix into the other three prepared moulds (approximately one cup of cheese mix per mould). Drizzle melted chocolate over one of these moulds, and swirl around with a skewer. Place tray with moulds in the oven at 350°F (180°C) and bake for 25 to 30 minutes, until tops look set, but jiggly in the centre. Remove tray from oven and transfer moulds to a cooling rack. After five minutes, very gently run a spatula or knife around the edge of the cakes, separating from the mould walls. Allow to cool down to room temperature. Top the two plain cheesecakes with cherry topping. Cover moulds with their lids, or foil. Allow to chill in the fridge for at least four hours, or overnight.

