

Mini Cheesecakes

INGREDIENTS:

400 g sugar
40 g cornstarch
1500 ml cream cheese
400 g eggs
500 ml sour cream

Sift sugar and cornstarch together.

Cream sugar and cream cheese together until light and fluffy.

Slowly stream in eggs, making sure to scrape down the bowl often.

Add sour cream and mix until completely combined.

Pipe mixture into small round silicone moulds and bake at 165°C (330°F) for 10 – 15 min, or until a knife inserted comes out clean.

Freeze before unmoulding.