



Cheesecake Tartlets (No-bake)

NIBBLEDISH CONTRIBUTOR

Ingredients

450 grams Cream Cheese, 1 cup crushed Graham Crackers, 100 grams unsalted butter, 1 egg, 1/2 lemon, 3 tbsp. brown sugar, 4 tbsp. white sugar, topping of your choice (I used crushed Oreo cookies, strawberry pie filling, raspberry jam + fresh berries for the tartlets in the photo)

Instructions

To make the crust:

Mix finely crushed graham crackers with brown sugar and melted butter. Line mini tart / pie cups with the mixture and set aside.

Cheesecake:

Combine cream cheese, egg, white sugar and juice from half a lemon in a large bowl. Mix until smooth, then pour over graham crusts.

Top with crushed Oreo cookies / fruit topping of your choice, and refrigerate for at least 3 hours so that the cheesecake can set.

Delish!
