**Mini Carrot Cake Cheesecakes**

Cheesecake:

-1 cup graham cracker crumbs

-4 tablespoons sugar

-4 tablespoons butter, melted

-8 ounces cream cheese, softened

-1 egg

-1/3 cup of sugar

-1 tablespoon flour

-1 teaspoon vanilla extract

-1 medium carrot, peeled and finally grated

-1/2 teaspoon cinnamon

-1/4 teaspoon nutmeg

-1/8 teaspoon ground ginger

-1/4 teaspoon salt

Frosting:

-4 ounces cream cheese, softened

-2 tablespoons butter, softened

-2 cups powdered sugar

-1/2 teaspoon vanilla extract

Directions:

Crust- preheat oven to 350°. Spray mini cheesecake pans with nonstick spray, or line mini muffin tins with paper liners. Combine graham cracker crumbs, butter and sugar. Press into pans (about 1 tablespoon for cheesecake.)   Bake for 10 to 12 minutes until golden brown.

Cheesecake- beat cream cheese and sugar with a mixer on medium speed until fluffy, about four minutes. Add the egg. Add carrots, flour, spices and vanilla extract. Spoon on top of crust so they are about 3/4 full. Bake until set, about 18 to 22 minutes.  Transfer pans to a rack and let cool. Refrigerate until ready to frost.

Frosting- in a medium bowl, combine butter, cream cheese, confectioners’ sugar, and extracts. Beat until the mixture is smooth and creamy. Frost cheesecakes with cream cheese frosting. Enjoy!

Cheesecakes should be stored in refrigerator.

Annette Ophoff