



# Mini Raspberry Cheesecakes (Passover)

Makes: 4 individual mini cheesecakes

Prep Time: 15 minutes Bake Time: 1 hour

Total Time: 1 hour 45 minutes plus overnight in fridge

## "Graham Cracker" Crust:

- 1 cup matzah cake meal
- 1 cup potato starch
- 3/4 cup brown sugar
- 1 tsp cinnamon
- 10 tbsp unsalted butter or pareve Passover margarine, cold
- 1/4 cup brown sugar
- 4 tbsp unsalted butter or pareve Passover margarine, melted

## Cheesecake:

- 3 (8-ounce )packages cream cheese, room temperature
- 3/4 cup sugar
- 1/4 tsp Kosher salt
- 3 large eggs
- 3/4 cup sour cream
- 6 tbsp whipping cream
- 1 & 1/2 tsp Passover Vanilla extract (see Chef's Note)
  
- 1 pint raspberries
- 1/4 cup apricot preserves
- 1 tbsp brandy

## For Crust:

Preheat oven to 350°F. Line two baking sheets with parchment paper.

Place the matzo cake meal, potato starch, brown sugar, and cinnamon in a processor bowl with the metal blade. Pulse on and off until ingredients are blended. Add the butter and pulse a few more times until the butter is incorporated into the dry ingredients. Turn out onto the parchment paper.

Press the mixture together to form small lumps. Place the baking sheets on the middle and lower racks in the oven. Bake for 13-15 minutes or until lightly browned, switching the positions of the two sheets after 6 minutes. Let cool.

Place the lumps in a food processor and pulse until finely ground. Add the brown sugar to the processor and pulse to blend. Add the melted butter and pulse until the dough starts to cling together.

Butter bottom and sides of 4 mini springform pans. Press the crust onto bottom and up sides of pans. Place the mini springform pans on a baking tray and bake until set, about 15 minutes. Cool on rack. Maintain oven temperature.

#### Filling:

Using a mixer, beat cream cheese in bowl until fluffy, about 3 minutes. Gradually add sugar, then salt; beat until smooth. Add eggs 1 at a time, beating well after each addition. Add sour cream, whipping cream and vanilla; beat until well blended. Pour into prepared pans.

Bake cakes until top begins to brown but center still moves lightly when pan is gently shaken, about 45-50 minutes. Open oven door slightly; turn oven off. Leave cakes in oven for 30 minutes. Chill overnight uncovered. (Can be made 2 days ahead. Cover; keep refrigerated.)

Run small knife between pan sides and cake. Release pan sides. Decorate cake tops with raspberries.

Stir preserves and brandy in heavy small saucepan over medium heat until mixture boils. Strain preserves. Brush glaze generously over raspberries, allow some glaze to drip between berries.

Can be made 4 hours ahead. Chill.

#### Chef's Note:

Regular vanilla extract isn't Kosher for Passover as it's made from grain alcohol. It is possible to find Kosher for Passover vanilla extract (click this [link](#)). If you can't find it, you can substitute vanilla sugar which is available online [here](#).