



Mini Cranberry-Cheesecake Pies

Makes: 12 servings

Prep Time: 30 minutes Cook Time: 20 minutes

Total Time: 50 minutes plus drying time 1 hour

Ingredients

- 3/4 cup fresh or thawed frozen cranberries, divided
- 2 tsp pure maple syrup
- 1/2 cup white sanding sugar
- 1 tsp grated orange zest plus 1/3 cup fresh juice (from 1 large, 10 ounce orange), plus more zest for garnish
- 1 cup plus 2 tbsp granulated sugar, divided
- 2 & 3/4 cups finely crushed crisp gingersnap cookies (from about 12 ounces of cookies)
- 1/2 cup unsalted butter, melted
- 1 tsp kosher salt, divided
- 2 (8-ounce) packages cream cheese, softened
- 1/4 cup sour cream
- 1 tsp vanilla extract

Instructions

Place 1/2 cup of the cranberries in a bowl; add maple syrup, and toss to coat. Place sanding sugar in a separate bowl. Working in batches of about 2 tablespoons each, add cranberries to sanding sugar; toss to coat. Arrange cranberries in 1 layer on a plate. Set aside to dry at room temperature, at least 1 hour or up to overnight.

Meanwhile, stir together orange zest, orange juice, 2 tablespoons of the granulated sugar, and remaining 1/4 cup cranberries in a small saucepan. Bring to a simmer over medium. Cook, stirring occasionally and mashing cranberries with the back of a spoon, until mixture is slightly thickened, 4 to 5 minutes. Remove from heat. Using a fork, mash cranberries until mixture is almost smooth. Cool completely, about 30 minutes. (If needed, stir in up to 1 tablespoon water, 1/2 teaspoon at a time, until mixture has consistency of loose jam.)

Preheat oven to 350°F. Spray a 12-cup muffin pan with cooking spray; set aside. Stir together gingersnap crumbs, melted butter, 1/3 cup of the granulated sugar, and 3/4 teaspoon of the salt in a bowl. Spoon into muffin cups (about 3 & 1/2 tablespoons each); press into bottom and up sides.

Bake pie crusts in preheated oven until set, 12 to 16 minutes. Transfer pan to a wire rack. Use the handle of a wooden spoon to press hot crusts back into a cup shape. Cool completely, about 30 minutes.

Combine cream cheese, sour cream, vanilla, and remaining $\frac{2}{3}$ cup granulated sugar and $\frac{1}{4}$ teaspoon salt in bowl of a stand mixer fitted with a paddle attachment. Beat on medium-high speed until light and smooth, 2 to 3 minutes. Transfer cheesecake mixture to a piping bag fitted with a large ($\frac{3}{4}$ -inch) open star tip.

Carefully remove cooled crusts from pan by using a sharp knife to loosen them. It's possible that some of the edges may crumble a bit. It gives a rustic look! Pipe filling into crusts (about 3 tablespoons each). Before serving, top each pie with about $\frac{1}{2}$ teaspoon cranberry compote. Top with sugared cranberries and orange zest. Serve remaining compote on the side.

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