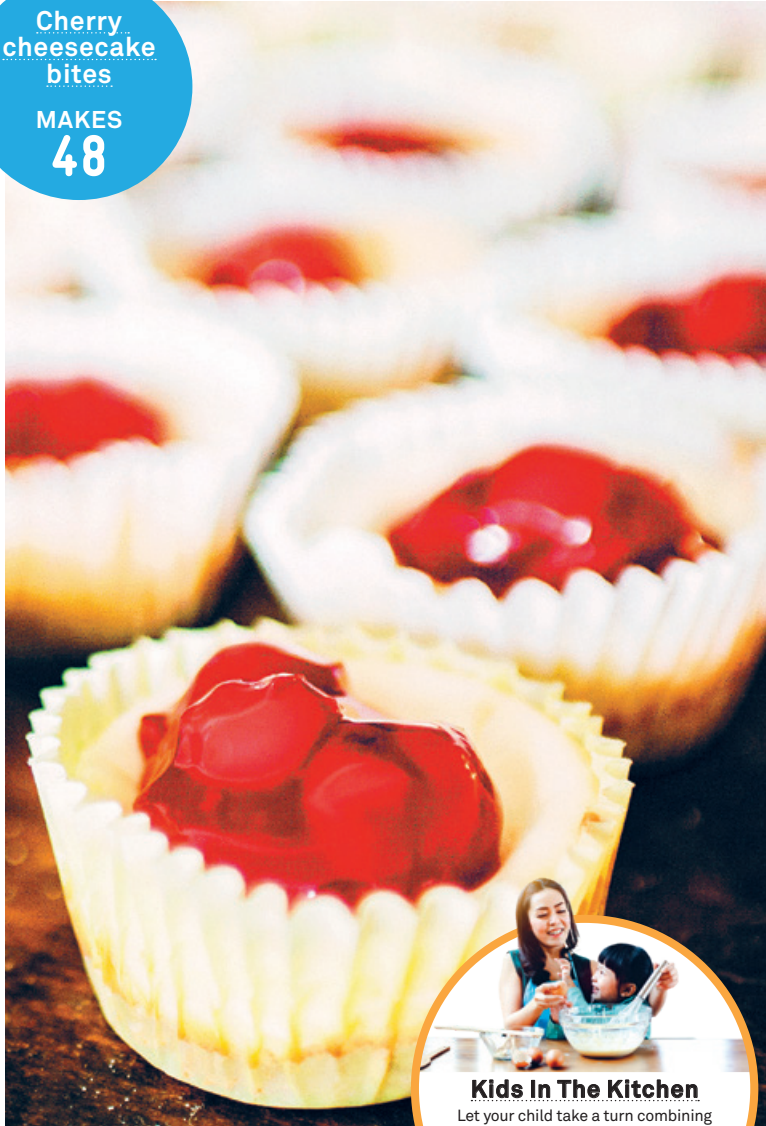


Cherry On Top

Prepare these red-and-white mini bites for a National Day party.

Cherry
cheesecake
bites

MAKES
48



Kids In The Kitchen

Let your child take a turn combining the cream cheese mixture, which helps build **arm strength**. They can also develop **hand-eye coordination** while assembling ingredients in the mini cupcake liners.

→ WHAT YOU'LL NEED

- 450g cream cheese
- 2 eggs
- ¾ cup sugar
- 1 tsp vanilla essence
- 1 tbsp lemon juice
- 48 small vanilla cookies
- 1 cup cherry pie filling or cherry jam



Cream cheese



Eggs



Sugar



Vanilla essence



Lemon juice



Small vanilla cookies



Cherry pie filling or cherry jam

Follow these steps

1. Preheat oven to 180°C.



2. In a bowl, combine cream cheese, eggs, sugar, vanilla and lemon juice with a wooden spoon or hand mixer until smooth.



TIP! Use eggs and cream cheese at room temperature as they will blend more evenly and result in fluffy cakes.

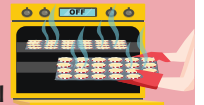


3. Place mini cupcake liners in a 24-cup muffin tin. Put a vanilla cookie in each liner.

4. Top the cookies with cream cheese batter until it is ¾ full. Repeat steps 3 and 4 with another muffin tin.



5. Bake in oven for 15 minutes. Remove and let cheesecakes cool before storing in the refrigerator.



6. Top each mini cheesecake with cherry pie filling or jam before serving.



Sign Of The Times

> Products with the Healthier Choice

Symbol (HCS) are generally lower in saturated fat, sodium and sugar, and higher in calcium and wholegrains, compared to similar products in the same food category. Look out for these, and always eat in moderation!



Find out more at www.healthhub.sg/live-healthy/211/make_healthier_choice.