

Mini Lemon Meringue Cheesecakes

SKILL
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MAKES
24 Servings

Ingredients

For the crust:

- 60 vanilla wafer cookies
- ¼ cup granulated sugar
- 1/3 cup butter, melted

For the cheesecake:

- 16oz (2 packages) cream cheese, softened to room temperature
- ½ cup granulated sugar
- 2 eggs
- 1 teaspoon pure vanilla extract
- 1 jar of Stonewall Kitchen Lemon Curd

For the meringue topping:

- 3 egg whites
- 1/3 cup granulated sugar
- ½ teaspoon vanilla
- ¼ teaspoon cream of tartar



Directions

1. Preheat oven to 350°F. Prepare 2, 12-cup muffin tins by lining with cupcake liners.
2. Add the vanilla wafer cookies to the bowl of a food processor and pulse until a uniform sand-like consistency is reached.
3. To make the crust, pour the cookie crumbs into a bowl and add the sugar and melted butter. Toss until fully combined. Divide amongst the cupcake liners. With the back of a spoon or your fingers, firmly press the crumbs into the bottom of the pan. Bake for 8-10 minutes, until slightly browned, and allow to cool completely.
4. While your crusts are cooling, place the cream cheese and sugar for the cheesecake to the bowl of an electric mixer fitted with the paddle attachment. Beat until light and fluffy and all lumps are removed (if your cream cheese was not fully at room temperature the process of removing lumps will take longer). Scrape down the sides of the bowl as needed.
5. Add the eggs, one at a time beating until fully incorporated and scraping the bowl between additions. Add the vanilla and mix until fully combined.
6. Distribute the batter evenly amongst the crusts so the cups are about ¾ full. Bake for 25 minutes, turn oven off completely, and allow to sit in the cooling oven for an additional 15 minutes. Do not open the oven door during the cooking process.
7. Remove and allow to cool completely. Once cooled, spread a dollop of lemon curd on top of each cheesecake.
8. For the meringue topping, add the egg whites, sugar, vanilla and cream of tartar to a large proof bowl and whisk until frothy. Bring the water to a small pot and bring to a boil. Place the bowl with the egg white mixture over the boiling water and continue whisking rapidly

