

NO BAKE CHEESECAKE IN A CUP

INGREDIENTS

- 2 C Graham cracker crumbs
- 4 Clear plastic drink cups
- 1/2 C Butter (melted) **OR** Earth Balance margarine (melted)
- 1 1/4 C Sweetened Condensed Milk (14 OZ) **OR** use one of the recipes below to create it yourself
- 1/3 C Sugar **OR** Sugar substitute (if you use coconut sugar, your cheesecake will come out brown)
- 1/3 C Lemon juice
- 1 t Vanilla
- 8 oz Cream cheese
- Toppings of choice



DIRECTIONS

- 1 Combine crumbs, butter & sugar & press into bottoms of your 4 clear plastic cups,
- 2 Place the cups with the crusts into the refrigerator to set
- 3 Beat cream cheese with until fluffy & add the 'milk' or substitute & beat until smooth
- 4 Stir in lemon juice & vanilla
- 5 Pour mix into the cups with the mini pie crusts & refrigerate for 4 hours or until set
- 6 Serve with your favorite toppings

SWEETENED CONDENSED MILK SUBSTITUTES

Choice # 1

- 2 Eggs
- 1 C Brown sugar
- 1 t Vanilla
- 2 T Flour
- 1/2 t Baking powder
- 1/4 t Salt

Mix all ingredients & use as a substitute for sweetened condensed milk in recipes for pies, bars & desserts.

Choice # 2

- 1 1/2 C White sugar
- 1 cab Evaporated milk (12 oz)

- 1 Pour the sugar into the milk in a saucepan. Bring to a boil over medium heat, stirring constantly
- 2 Remove from the heat and allow to cool before using

