

News Release For Immediate Release Compiled by Kay Rogers

### **Cranberry Cheesecake Bites**

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Wondering what to do with fresh cranberries? Try our easy dessert that can easily be used for holidays and parties that look as stunning as they taste.

**Course** Dessert, Fruits

**Servings** 12 (2 bites a serving)

## **Ingredients**

- 1.5 cups graham cracker crumbs
- 12 ounces nonfat cream cheese at room temperature
- 1/4 cup + 2 tablespoons sugar
- 1 tablespoon vanilla extract
- 2 large eggs
- 1/4 cup water
- 1 teaspoon plain gelatin powder
- 1.5 cups fresh or frozen cranberries
- 1 tablespoon fresh rosemary finely chopped

#### **Instructions**

- 1. Wash your hands and clean your preparation area.
- 2. Preheat your oven to 350 degrees F.
- 3. Line a mini-muffin tin with paper liners. Evenly distribute the graham cracker crumbs in the bottoms of the lined mini-muffin tin.
- 4. In a bowl combine the cream cheese, 2 tablespoons sugar, vanilla extract, and eggs until well combined and smooth. Evenly distribute the cream cheese mixture among the mini-muffins. Bake in the oven for 12 minutes.





- 5. While the mini-muffin tin is in the oven, in a saucepan, begin to heat the cranberries, sugar, water and rosemary, continuously mashing and stirring. Once it has broken down, add in the gelatin. Remove from heat and continue stirring.
- 6. Once the cream cheese mixture is done cooking, top with the cranberry mixture. Cover and chill until the bites have set. Store in refrigerator at .

## 7. Enjoy!

# **Recipe Notes**

