

Mini Mango Cheesecakes

Ingredients

Crust:

- 1/3 cup digestive biscuit crumbs (3 pcs)
- 1 tablespoon white sugar
- 1 tablespoon butter, melted

Filling:

- 1 (8 ounce) package Cream Cheese, softened
- 1/4 cup white sugar
- 1 tablespoon lemon juice
- 1/4 teaspoon vanilla extract
- 1 egg
- 1 mango

Directions

1. Preheat oven to 165 degrees C. Line a 6-cup muffin pan with paper liners.
2. In a medium bowl, mix together the biscuits crumbs, sugar, and butter with a fork until combined. Measure a rounded tablespoon of the mixture into the bottom of each muffin cup, pressing firmly. Bake in the pre-heated oven for 5 minutes, then remove to cool. Keep the oven on.
3. Beat together the cream cheese, sugar, lemon juice and vanilla until fluffy. Mix in the egg.
4. Pour the cream cheese mixture into the muffin cups, filling each until 3/4 full. Bake at 165 degrees C for 20 - 25 minutes. Cool completely in pan before removing. Refrigerate until ready to serve.
5. Chop mango and spoon over cheesecakes just before serving.

