

Berry Cheesecake Jars

Yield: makes 3 one-pint jars

Ingredients for the Crust:

1 cup of graham cracker crumbs
1 tablespoon brown sugar
½ teaspoon cinnamon
½ teaspoon salt
2 tablespoons melted butter

Ingredients for the Cheesecake Filling:

8 ounces cream cheese, softened
½ cup sugar
½ cup sour cream
2 tablespoons fresh lemon juice
1 teaspoon lemon zest
1 teaspoon pure vanilla extract

Ingredients for the Berry Topping:

2 cups berries (can be a mix of blackberries, blueberries and/or strawberries OR just sliced strawberries mixed with 1 tablespoon sugar



- Step 1:** **For the crust layer:** Combine the graham cracker crumbs, brown sugar, cinnamon, salt and melted butter in a bowl and mix well. Carefully place one third of the mixture in the bottom of each jar. Tamp it down.
- Step 2:** **For the cheesecake layer:** Combine all of the cheesecake ingredients in the bowl of an electric mixer and whip until smooth. Carefully place one-third of the cheesecake mixture in each jar.
- Step 3:** **For the berry topping:** Mix your desired combination of berries with 1 tablespoon of sugar and let macerate for 30 minutes before dividing among the three jars. It's best to refrigerate jars for at least 4 hours before serving.