

## BLUSHING POMEGRANATE MINI-CHEESECAKES

Makes 2 4 1/2-inch mini cakes, or 1 normal sized 9-inch cake

### INGREDIENTS

For the crust

1/2 cup graham cracker crumbs  
2 tablespoons sugar  
2 tablespoons butter, melted

For the filling

8 ounces cream cheese, softened  
5 tablespoons sugar  
1 egg  
3 tablespoons milk  
1 teaspoon vanilla  
Pinch of salt

For the glaze

6 tablespoons pomegranate juice  
1 tablespoon sugar  
1 teaspoon cornstarch

To garnish

Pomegranate arils  
Mint leaves (optional)

### DIRECTIONS

Preheat the oven to 400F.

First, make the crust. Stir together crumbs, sugar and butter until moistened. Press evenly into bottom of two 4 1/2 inch spring form pans or one 9 inch baking dish.

Next, make the filling. In a large mixer bowl beat cream cheese and sugar on medium speed of electric mixer until fluffy. Beat in eggs, milk, vanilla and salt just until blended. Pour over crust in pan; spread evenly.

Bake for 15 minutes at 400F, then reduce heat to 350F and bake 20 to 25 minutes more, until cake is firm at sides and soft-set (jiggles just a little) in the center. Do not over-bake.

Cool cake in pan on a wire rack for up to 2 hours, then cover and refrigerate for 2 to 4 hours (or even overnight) before serving.

Finally, make the topping. In saucepan combine juice with sugar and cornstarch. Bring to boil; reduce heat. Cook and stir for 2 minutes. Cool slightly; spread glaze over cake. Sprinkle arils on top; garnish with mint leaves if desired.