

# Parve Cheesecake Gems

Recipe By *Estee Kafra*



familytable

Mishpacha

Cooking and Prep:  55  
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Serves:  25

Contains:    

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Purim, Shavuot,  
Chanukah

**Diet:** Vegetarian

**Source:** Family Table by  
Mishpacha Magazine

I first saw these mini cakes at my friend Rina's party. She had them nicely lined up on Lucite hot-pink trays. The effect was stunning, and they tasted delicious as well.

## Ingredients (9)

### Crumb Mixture

- 2 and 1/2 cups cookie crumbs (I recommend using Ostreicher lemon-flavored cookies. An 8-oz. (225-g.) bag makes 2 and 1/2 cups of crumbs. If unavailable, use graham crackers.)
- 1 cube [Dorot Gardens Frozen Ginger](#) or 1/2 teaspoon dried ginger
- 1/2 cup melted margarine or butter

### Cheese Filling

- 2 8-oz. (225-g.) containers non-dairy cream cheese (for a dairy version, use regular cream cheese)
  - 3/4 cup sugar
  - 3 eggs
  - 1 tablespoon Gefen Vanilla Extract
  - 1 tablespoon orange juice
  - 1 can Gefen Cherry Pie Filling
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## Start Cooking

### Make the Cheesecake Gems

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Combine all the ingredients for the crumb mixture and press into the bottom of nonstick mini muffin tins. Bake for 10 minutes and then cool to room temperature.
3. Mix all the ingredients for cheese filling, except for the pie filling, and spoon into muffin tins. Bake for about 15 minutes or until set. Cool and remove from pan, cutting around the edges if necessary.
4. Meanwhile, spoon cherry pie filling into a strainer. Use a spoon to gently discard as much of the “jelly” as possible, being careful not to break the cherries. Spoon about two to three cherries onto the center of each mini cheesecake. Serve chilled.

### Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.