



Mini Bacon Cheesecakes

READY IN



80 min.

SERVINGS



24

CALORIES



91 kcal

Ingredients

- 4 strips bacon cut into 1-inch pieces
- 12 chocolate wafers such as nabisco famous
- 8 ounce cream cheese softened
- 1 large eggs
- 1 tablespoon flour all-purpose
- 1 pinch salt
- 0.3 cup sugar
- 3 tablespoons sugar
- 2 tablespoons butter unsalted melted
- 1 teaspoon vanilla extract

Equipment

- food processor
- bowl
- frying pan
- oven
- stand mixer
- mini muffin tray

Directions

- Make the bacon: Preheat the oven to 350 degrees F. Line a 24-cup mini muffin pan with paper liners.
- Put the bacon pieces in a large skillet and cook over medium heat, stirring occasionally, until almost completely browned, about 4 minutes.
- Pour off the drippings and reserve.
- Sprinkle 1 tablespoon sugar over the bacon and cook, stirring, until the bacon is crisp and glazed, about 3 more minutes.
- Transfer the candied bacon to a plate; set aside until ready to use.
- Make the crust: Pulse the cookies, butter, the remaining 2 tablespoons sugar, 1 tablespoon bacon drippings, and the salt in a food processor until finely ground. Firmly press 1 heaping teaspoon of the crumb mixture into each mini muffin liner.
- Bake until the crust is set, about 12 minutes.
- Let cool in the pan on a rack.
- Make the cheesecakes: Reduce the oven temperature to 325 degrees F.
- Combine the cream cheese, sugar and vanilla in a stand mixer fitted with the paddle attachment; mix on medium-high speed until light and smooth, 4 to 5 minutes.
- Add the flour and egg and mix until just incorporated, scraping down the bowl as needed. Fill each mini muffin cup with about 2 teaspoons batter and bake until set, about 20 minutes.
- Let cool in the pan on a rack, then transfer the pan to the refrigerator and chill at least 4 hours. Top each cheesecake with a piece of candied bacon.
- Photograph by Con Poulos

Nutrition Facts

PROTEIN 6.73% FAT 61.59% CARBS 31.68%

Properties

Glycemic Index:12.15, Glycemic Load:4.33, Inflammation Score:-1, Nutrition Score:1.2452174023442%

Nutrients (% of daily need)

Calories: 90.79kcal (4.54%), Fat: 6.29g (9.68%), Saturated Fat: 3.19g (19.93%), Carbohydrates: 7.29g (2.43%), Net Carbohydrates: 7.18g (2.61%), Sugar: 5.78g (6.42%), Cholesterol: 22.28mg (7.43%), Sodium: 76.11mg (3.31%), Alcohol: 0.06g (100%), Alcohol %: 0.3% (100%), Protein: 1.55g (3.09%), Selenium: 2.5µg (3.58%), Vitamin A: 169.03IU (3.38%), Vitamin B2: 0.05mg (2.65%), Phosphorus: 24.1mg (2.41%), Vitamin B1: 0.02mg (1.45%), Vitamin B3: 0.26mg (1.32%), Manganese: 0.03mg (1.28%), Vitamin B5: 0.12mg (1.2%), Calcium: 11.84mg (1.18%), Vitamin E: 0.17mg (1.12%), Iron: 0.2mg (1.11%), Vitamin B12: 0.06µg (1.04%), Zinc: 0.15mg (1.03%), Vitamin B6: 0.02mg (1.02%)