

Maple Bacon Mini Cheese cakes

Yield: 24 minis

Bacon

Place 10 strips of your best bacon onto a baking sheet and slip it into the oven. Turn the oven on to 350F and bake for 20 to 25 minutes. You want the bacon to be crisp, but not too dark as some will cook more in the crust and some will cook more with the maple glaze....mmmmm Drain the bacon on some paper towel. Save 4 for the crust and 6 for the maple application

Maple glazed bacon

6 strips cooked bacon

¼ cup maple syrup (NOT fake pancake syrup...the real deal people!!)

Cut each strip of bacon into 4 or more pieces. As long as you have at least 24 you will be good.

Heat the maple syrup in a pan and add the bacon strips. Let the syrup get all bubbly and thick (boil it down, reduce....whatever word you want to use)

Once the syrup is all thick and the bacon pieces are each well coated in a nice coat, remove the pieces to a sheet of parchment paper to cool. Save 24 pieces so you will have one piece per mini cheese cake.

Line a mini muffin pan with liners

The crust

½ cup panko

4 strips bacon, baked until crisp

2 tbsp sugar

2 tbsp melted bacon fat (or butter)

Whir everything in the food processor or blender until mixed and the bacon is broken down into small pieces.

Scoop 1 tsp of the crust mixture into each liner and pack it down tightly with your finger tips.

Cheesecake –preheat oven to 325F

1 8oz pkg cream cheese (at room temperature)

1/3 cup sugar

2 tsp maple extract

2 tsp maple syrup (optional)

1 egg

<http://littlekitchenontheprairie.blogspot.ca/>

Make sure your cream cheese is at room temperature before starting. It will be easier to blend and make a smoother cheese cake.

Cream together the cream cheese and sugar until smooth. (I like to use the mixer for this but a wooden spoon works the arm muscles). Scrape down the sides of the bowl as needed.

Add the maple extract and syrup. Keep mixing until smooth and blended.

Add the egg and blend just until fully incorporated.

Scoop 2 tsp of filling onto the crusts.

Bake for 15 minutes, until the cheese cakes are set in the middle.

Cool in the pan, then transfer to an airtight container, top with a piece of maple glazed bacon and store in the fridge!

Chill for at least 4 hours....or as long as you can wait....