

A Special Meal

Bento Box

Miso Soup, Green Beans, Misoyaki Fish,
Umami Tofu with Enoki Mushrooms, Ajitama,
[Mini Lilikoi Cheesecake](#)



Ready in **1 hour 15 minutes**

Serves **12**

Mini Lilikoi Cheesecake

Filling

- 2 - 8 oz cream cheese, softened
- ¼ cup sugar
- 1 tsp vanilla
- 1 tsp fresh lemon juice
- 2 eggs at room temperature
- 1 Tbsp flour

CRUST:

- 12 oz graham crackers, crushed
- ½ cup butter
- ½ cup light brown sugar

TOPPING:

½ - ¾ cup Lilikoi (Passion Fruit jam) or Jam of your choice

Preparation

- Preheat oven to 350 degrees
- Crush graham crackers, combine with melted butter and sugar.
- Put about 1 ½ Tbsp into a lined muffin pan. Press down to form a nice crust.
- Bake at 350° for 8-10 minutes until toasted and fragrant. Let cool while you prepare the filling.

- Mix all the filling ingredients together until smooth. Fill each muffin tin $\frac{2}{3}$ full, about 3 Tbsp.
- Bake for 12-15 minutes until the tops are slightly golden brown.
- Let cool to room temperature for about 30 minutes, then chill in the fridge for at least another 30 minutes.
- Top with 1-2 tsp of lilikoi jam.

Tips

You can top with almost anything for a topping. For a fresh experience, use in season berries mixed with a pinch of sugar and garnish with mint.

Spiritual Message from this recipe

We are given our free agency to do as we please. This recipe encourages you to explore your options of tastes and toppings. Let that spirit of exploration flow out into your life. Take some risks, try new things! You will be pleasantly surprised and delighted.