**Dr. Rosalyn Juergens Egg Nog Mini Cheesecakes Recipe**

**Crust**

¾ cup crushed ginger snaps

¼ cup crushed graham crackers

1.5 tbsp of granulated sugar

3 tbsp of melted butter

1. Preheat the oven to 350 degrees F.
2. In a medium bowl, mix the crushed ginger snap, graham crackers, and butter together until well incorporated and damp.
3. Place parchment paper cupcake inserts into a cupcake tin, scoop about 1 table spoon of the crust mixture into the cupcake tin and pat them down firmly until the bottom of the tin is fully covered. Repeat for the remaining cupcake tins.
4. Bake the crusts at 350 degrees F for 5 mins so the crust can harden.

**Cheesecake filling**

12 oz cream cheese

½ cup of granulated sugar

½ cup eggnog

1 tsp cinnamon

¼ tsp ground nutmeg

1 egg

¼ teaspoon salt

1 tbsp flour

½ tsp vanilla

1. Preheat the oven to 325 degrees F.
2. Add all of the cheesecake filling ingredients together in a large bowl, EXCEPT for the egg, and using a hand mixer on medium speed for about 5 mins, mix the ingredients together until well blended.
3. Add in the egg once all ingredients are combined until the egg is just incorporated.
4. Take about 1-2 tablespoons of the cheesecake filling and fill the cupcake tins over the hardened crusts until each tin is 3/4 full.
5. Bake at 325 degrees for 15-17 mins or until ready. Let the cheesecakes cool for about 1h after baking.
6. If desired, add a rosette of whipped cream to the cheesecake tops, and sprinkle some nutmeg on top. Enjoy!