



## Maca Lemon Cheesecake Bites

servings: 12

prep time: 10 Minutes

Bake Time: 20 Minutes

### INGREDIENTS

#### Crust

- 1 cup pecan halves
- 1 cup rolled oats
- 3 tbsp maple syrup
- 1/4 cup coconut oil
- 1 egg white
- Dash of salt

#### Cheesecake Filling

- 1 cup cream cheese
- 1/2 cup plain Greek yogurt
- 1/3 cup honey or maple syrup
- 1 tbsp lemon juice
- 1 tbsp lemon zest, plus more for garnish
- 1 egg
- 1 tsp vanilla extract
- 2 tsp of organic maca powder

#### Other

- 12 cupcake liners

### DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a food processor or blender, add all crust ingredients. Blend until all large pecan halves are broken down and dough sticks together well.
3. Add cupcake liners to a cupcake pan.
4. Divide the blended crust ingredients into the 12 cupcake tins and press the crust down firmly to fill the bottom of each tin.
5. In a clean food processor or blender add all cheesecake ingredients. Blend until smooth.
6. Divide the cheesecake filling into each cupcake tin.
7. Place the mini cheesecakes in the oven and bake for 12 - 14 minutes, until they are firm to touch.
8. Allow cheesecake to cool fully before removing from the cupcake tins. Refrigerate for 2 hours or more before serving.

