

Mini Cheesecake Santa Hats

Cute, creamy and wonderfully festive, these mini cheesecake Santa hats are a delightful addition to any Christmas celebration. A buttery, golden biscuit base is topped with a rich, velvety cheesecake filling made with smooth cream cheese, sour cream and a hint of vanilla. Each individual cheesecake is finished with a dollop of fluffy whipped cream and a fresh, juicy strawberry, creating an adorable Santa hat. With their delicious balance of creamy sweetness, buttery crunch and fruity freshness, these bite-sized treats are perfect for Christmas parties, dessert platters or festive entertaining. A fun and delicious way to bring some Christmas cheer to the table.

Prep:	15 mins
Cooking:	25 mins
Serves:	12
Makes:	12

Ingredients

Base:

- 120g crushed graham crackers
- 50g melted butter

Cheesecake filling:

- 450g soft cream cheese
- 50g sour cream
- 90g sugar
- 1 tsp vanilla extract
- 2 x 700g Extra Large Pace Farm eggs

Toppings:

- Fresh strawberries
- Whipped cream

Method

1. **Preheat the oven.** Preheat your oven to 160°C and line a 12-hole muffin pan with paper liners.
2. **Prepare the biscuit base.** In a mixing bowl, combine the crushed graham crackers and melted butter. Divide the mixture evenly between the muffin liners, pressing down firmly to create a base. Bake for 5 minutes, then remove from the oven and allow to cool.
3. **Make the cheesecake filling.** Using a stand mixer, beat the softened cream cheese and sour cream until smooth and creamy. Add the sugar and vanilla extract, mixing until combined.
4. **Add the eggs.** Add the two Pace Farm eggs to the cheesecake mixture, one at a time, beating gently after each addition until just combined.
5. **Bake the cheesecakes.** Divide the filling evenly between the 12 prepared muffin liners. Bake for 16–20 minutes, or until the tops are set. Remove from the oven and allow to cool.
6. **Chill the cheesecakes.** Once cooled, transfer the cheesecakes to the refrigerator for 1–4 hours, or until chilled and firm.
7. **Decorate the Santa hats.** Spoon or pipe a dollop of whipped cream onto each cheesecake, then place a fresh strawberry on top to create a festive Santa hat.
8. **Serve and enjoy.** Arrange the mini cheesecakes on a serving platter and enjoy these delicious festive treats chilled.