

**THIS
PKN™**

**Cherry
Cheesecake
Bites**



Ingredients

For the Crust

- 2 cups of pecans, toasted and crushed
- 3 tablespoons of unsalted butter, melted
- 3 tablespoons of **THIS PKN Original**
- 2 tablespoons of brown sugar
- Pinch of salt

For the Filling

- ½ cup butter, softened
- 8 oz. of cream cheese, softened
- ½ cup cane sugar
- ¼ cup original pecan milk
- 1 large egg
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- 1 cup of cherry pie filling

Preparation

For the Crust

1. Preheat oven to 375 degrees and line muffin tin with liners
2. Add the ingredients to a food processor and pulse until combined
3. Add two tablespoons of the crust to each muffin liner
4. Bake for 15 minutes
5. Allow to cool for 10 minutes

For the Filling

1. Lower the oven temperature to 350 degrees
2. Combine the butter and cream cheese in a bowl
3. Then add the sugar and THIS PKN original flavor pecan milk
4. Whisk to combine, then add the egg, lemon juice, and vanilla extract

5. Whisk, then pour the filling over the cooled crust (stop halfway)
6. Top with one spoonful of the cherry pie filling
7. Bake for 15 minutes
8. Allow to reach room temperature
9. Refrigerate overnight or freeze for one hour before serving in the **THIS PKN Original**, holding back with a spoon, Then sprinkle the remaining dried lavender on top.

