

Mini No-Bake Matcha Cheesecakes

Ingredients:

Crust:

1 cup toasted coconut shreds

3 tbsp brown sugar

¼ cup melted butter

Filling:

8 oz. cream cheese

½ cup powdered sugar

Juice from ½ lemon

1 teaspoon **Tenzo matcha** tea powder

½ cup heavy whipping cream

1 teaspoon vanilla powder

Instructions:

For the crust, combine all the ingredients in a bowl and mix until smooth- I like to use my hands, but you can also use a fork or other utensil. Line a muffin pan with paper liners and fill each muffin cavity with the crust mixture and pat down until it comes up ⅓ of the way up the sidewall of the muffin pan. For the filling, combine all ingredients together in a food processor and blend until completely smooth, then distribute filling evenly between muffin cups until the filling goes to the top of the muffin pan. Chill in the fridge or freezer until the cheesecakes are firm, then top with fresh strawberries or strawberry sauce.

