INGREDIENTS

CREAM CHEESE MINI CAKES

By Caterina Romano's kitchen

DIRECTIONS

WET INGREDIENTS

2/3 cups of cream cheese

2/3 cup of granulated sugar

1/2 cup of soft unsalted butter

½ TSP of vanilla bean extract

4 eggs

DRY INGREDIENTS

1 1/2 cups of cake flour

1 TSP of baking powder

½ TSP of kosher salt

FILLING

1 ½ cups of cream cheese

1 Packet of vanilla sugar or 1 TSP of vanilla bean extract

¾ cup of icing sugar

2 egg yolks

Option: add 2-3 TBSP of preserve of choice

1. In a stand mixer with a paddle attachment, combine and mix the cream cheese, butter and sugar. Beat for 2-3 minutes until the sugar breaks up.
2. Stop the machine and do a scrape down.
3. Add the vanilla and the eggs one at a time. Do a scrape down.
4. To the flour, add the baking powder and salt. Mix well.
5. Add the dry to the wet ingredients one tablespoon at a time. Do another scrape down.
6. Preheat the oven to 350 DF.
7. Spray and flour the inside of the cake cups. Shake off the excess flour.
8. Prepare a baking tray lined with parchment paper. Place the cake cups on the tray and fill them with the batter, ¾ of the way. Slightly bang the tray to remove any air pockets. Set aside.
9. For the filling, in a large glass bowl, combine the cream cheese, vanilla sugar, icing sugar and egg yolks.
10. Use a hand mixer to blend everything together.
11. Fill a piping bag with the filling. Insert the tip of the of the bag right down the middle of the batter and squeeze until the filling forms a round ball on the top of the cake.
12. Bake in oven for 25-30 minutes or until a wood skewer comes out clean.

ENJOY THE CREAM CHEESE MINI CAKES