

Snickerdoodle Cheesecake Bites

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Added by [MonkeyDudesMom](#) on August 31, 2011 in [Cookies](#), [Desserts](#)

Prep Time	Servings 10	Difficulty Easy
Cook Time		



Ingredients

FOR THE CRUST:

- 1 cup All-purpose Flour
- ½ teaspoons Baking Soda
- ½ teaspoons Salt
- ½ cups Softened Butter
- ¾ cups Sugar
- 1 whole Egg
- ½ whole Batch Of Cinnamon Sugar Mixture (see Below)

FOR THE CHEESECAKE:

- 12 ounces, weight Softened Cream Cheese
- ½ cups Sugar
- ½ cups Plain Greek Yogurt
- 1 whole Egg
- ½ Tablespoons Vanilla
- ½ whole Batch Of Cinnamon Sugar Mixture (see Below)

FOR THE CINNAMON SUGAR MIXTURE:

- 1 Tablespoon Cinnamon
- 3 Tablespoons Sugar

Preparation Instructions

- For the cinnamon sugar mixture:
Stir cinnamon and sugar together in a small bowl. Set aside
- For the crust:
Preheat oven to 350F.

In a medium sized bowl, mix together the flour, baking soda, and salt. Set aside.
Beat butter and sugar together using a mixer on high until well combined. Stir in egg.
Add in flour mixture until well combined.
Turn out onto a greased 8x8 inch baking dish and smooth the dough into pan with a spoon.
Sprinkle the cinnamon sugar mixture over the top.
Bake for 20 minutes. Then remove it from the oven and poke holes in it with a fork to reduce puffiness. Allow to cool.
For the cheesecake:
Cream together cream cheese and sugar until smooth and fluffy. Stir in remaining cheesecake ingredients until well combined.
Pour the filling mixture onto the cooled crust and sprinkle with remaining cinnamon sugar.
Bake for 35 minutes (also at 350F).
Let cool on counter for about an hour and half (to room temperature). Then place in the fridge for at least 3 hours.
To serve, cut it into 1 inch cubes with a serrated knife, wiping off the knife frequently.