

creamy cheesecake

Tupperware®

Serves 8

14 oz./400g can fat-free sweetened condensed milk
1 can evaporated milk
8 oz./227g whipped cream cheese, at room temperature
3 eggs
1 tsp. vanilla extract
¼ tsp. salt

Place all ingredients in base of the Whip 'N Prep™ Chef. Replace cover, turn handle and mix until well combined. Pour evenly into Snack Cups and place in the Tupperware® SmartSteamer. Microwave at 50 percent power for 20 minutes or until the custard is set and a knife inserted into the center comes out clean. Chill in the refrigerator at least an hour or until thoroughly chilled. Run a knife around edge and unmold to a serving plate. Serve with fresh berries.

Note: This recipe was tested at 1200 watts.

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