

# Mini Cranberry Cheesecake Parfaits

*Sally Parsley Vegas - The Cranberry Cookbook  
Parade.com*

## Servings: 8

*1 cup (about 5 ounces) Biscoff wafers,  
crushed*

*4 tablespoons butter, melted*

*1 teaspoon granulated sugar*

*2 packages (8 ounce ea) cream cheese,  
softened*

*1 1/2 cups powdered sugar*

*2 teaspoons vanilla extract*

*pinch salt*

*1/2 cup Balsamic Cranberry-Fig  
Compote (see recipe)*

*Sugared Cranberries (see recipe)*

In a small bowl, combine the Biscoff wafers, melted butter and granulated sugar. Toss with a fork.

Divide the mixture evenly among eight six-ounce glasses or ramekins.

In a medium bowl, beat together the cream cheese, powdered sugar, vanilla extract and salt. Spoon or pipe the mixture evenly into the prepared glasses.

Cover. Chill for at least two hours and up to two days.

Before serving, dollop evenly with Balsamic Cranberry-Fig Compote.

Sprinkle with Sugared Cranberries, if desired.

*NOTE: The recipe for Balsamic Cranberry-Fig Compote can be found under Sauces and Condiments/Misc. The recipe for Sugared Cranberries can be found under Side Dishes/Misc.*

*Store-bought whole-berry cranberry sauce can be substituted for the Balsamic Cranberry-Fig compote.*

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Per Serving (excluding unknown items): 346 Calories; 26g Fat (66.7% calories from fat); 4g Protein; 25g Carbohydrate; 0g Dietary Fiber; 79mg Cholesterol; 230mg Sodium. Exchanges: 1/2 Lean Meat; 5 Fat; 1 1/2 Other Carbohydrates.