

Mini Cherry Cheesecakes

*Kay Keller - Morenci, MI
Taste of Home Magazine*

Servings: 12

*1 cup (about 30) crushed vanilla
wafers
3 tablespoons butter, melted
1 package (8 ounce) cream cheese,
softened
1/3 cup sugar
2 teaspoons lemon juice
1 1/2 teaspoons vanilla extract
1 large egg, lightly beaten*
TOPPING
*1 pound pitted canned or frozen tart
red cherries
1/2 cup sugar
1 tablespoon cornstarch*

Preparation Time: 20 minutes

Bake Time: 15 minutes

Preheat the oven to 350 degrees.

In a bowl, combine the crumbs and butter. Press gently onto the bottoms of twelve foil-lined muffin cups.

In another bowl, combine the cream cheese, sugar, lemon juice and vanilla. Add the egg, beat on low speed just until combined. Spoon over the crusts.

Bake until the centers are almost set, 12 to 15 minutes. Cool completely.

For the topping, drain the cherries, reserving one-half cup of the juice in a saucepan. Discard the remaining juice. To the reserved juice, add the cherries, sugar, cornstarch and, if desired, food coloring. Bring to a boil. Cook until thickened, about 1 minute. Cool.

Spoon the topping over the cheesecakes. Refrigerate, covered, for at least two hours.

Per Serving (excluding unknown items): 157 Calories; 10g Fat (56.7% calories from fat); 2g Protein; 15g Carbohydrate; trace Dietary Fiber; 47mg Cholesterol; 92mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 2 Fat; 1 Other Carbohydrates.