

Individual Cheese Cakes

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**Yield: 18 mini
cheesecakes**

*1 package (8 ounce) cream
cheese, softened*

1/2 cup sugar

2 eggs

1 can cherry pie filling

2 teaspoons vanilla

18 vanilla wafers

Preheat the oven to 350 degrees.

In a bowl, beat the sugar and cream cheese until mixed. Add the eggs and vanilla. Beat until well blended.

Line eighteen muffin tins with paper liners.

Place a vanilla wafer in each cup, round side up. Divide the filling equally among the muffin cups.

Bake for 10 to 12 minutes. Do not overbake.

Cool in the tins. Top with cherry pie filling.

Refrigerate for several hours or overnight for the filling to set.

Per Serving (excluding unknown items): 2459 Calories; 113g Fat (40.6% calories from fat); 37g Protein; 333g Carbohydrate; 5g Dietary Fiber; 679mg Cholesterol; 1202mg Sodium. Exchanges: 4 Lean Meat; 19 1/2 Fat; 21 1/2 Other Carbohydrates.