

Easy Mini Cherry Cheesecakes

Dessert

Middle School

Ingredients:

- 1 package of cream cheese
- $\frac{1}{4}$ cup plus 2T. of sugar
- 1 egg plus 1 egg white
- $\frac{1}{2}$ T. vanilla
- $\frac{1}{2}$ T. lemon juice
- vanilla wafers
- $\frac{1}{2}$ can cherry pie filling

Directions:

1. Place a vanilla wafer in each mini baking cup.
2. Mix cream cheese, sugar, eggs, vanilla, and lemon juice in a large bowl with a wooden spoon
3. Spoon approx. 3 T. of cream cheese mixture over the wafer.
4. Bake at 350 for 15-20 minutes.
5. Let cool and top with cherry pie filling.



Teachers Notes: Yield- 12

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