

# Mini Cheesecake

## Ingredients

- 1 box Vanilla Wafers
- 2 cream cheese (8 oz packages), softened
- 3/4 cup sugar
- 2 eggs
- 1 tbsp lemon juice
- 1 tsp vanilla extract
- Pie filling (Any flavor)
- foil or paper cup cake liners

## Instructions

1. Place Vanilla Wafers flat side down in cup cake liners muffin tray.
2. In a bowl, beat cream cheese and sugar until smooth.
3. Add eggs, lemon juice and vanilla; beat well.
4. Fill each liner 3/4 full.
5. Bake 375' for 17 - 20 minutes or until top is set
6. Cool on wire rack.

## Summary

**Yield:** 24

**Source:** Barb Young

**Prep Time:** 30 minutes

**Category:** Desserts

**Cuisine:** American

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7. Top with fresh fruit.

Refrigerate to Store.