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

Summary

Yield: 24
Source: Barb Young
Prep Time: 30 minutes
Category: Desserts
Cuisine: American

Instructions

1. Place Vanilla Waffers 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.

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7. Top with fresh fruit.

Refrigerate to Store.