

Cream Cheese Cupcakes

Ingredients

- 2 pkgs cream cheese (8 ounces each)
- 2/3 cup sugar
- 1 Egg, beaten
- 1 tsp vanilla
- Vanilla Wafers
- cherry or blueberry pie filling

Instructions

Mix together cream cheese, sugar, egg, and vanilla. Place a vanilla wafer in muffin pan and add mixture on top. Bake on 350° for 20 minutes. Do not let them get brown. Top with cherry or blueberry pie filling.

Notes

This handwritten recipe was in between the pages of Nell's cookbooks.

Summary

Yield: 0

Source: Llea Scott

Prep Time: 20 minutes

Category: Cakes

Cuisine: American

Tags: blueberries, cupcakes, cream cheese