



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### INDIVIDUAL CHEESECAKES

18 vanilla wafers

2 packages (8 ounces each) cream cheese,  
softened

2 eggs

$\frac{3}{4}$  cup sugar

1 teaspoon lemon juice

1 teaspoon vanilla extract

1. Preheat oven to 350 degrees F. Line 18 muffin pan cups with paper liners.
2. Place 1 vanilla wafer in each paper liner; set aside.
3. In large mixer bowl, beat cream cheese, eggs, and sugar until light and fluffy. Add lemon juice and vanilla; beat well.
4. Spoon batter over wafers in muffin cups.
5. Bake in 350 degree oven for 15 minutes.
6. Chill in refrigerator.
7. May top with cherry pie filling, if desired.

Make 18 servings.

