



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### MINI CHERRY CHEESECAKES

12 vanilla wafer cookies	2 eggs
2 (8 oz) packages cream cheese, softened	1 teaspoon vanilla extract
$\frac{3}{4}$ cup granulated sugar	1 (21 oz) can cherry pie filling

1. Preheat oven to 350 degrees F.
2. Place softened cream cheese and sugar in a mixing bowl; mix with an electric mixer until just combined. Add eggs and vanilla. Mix until smooth.
3. Line the cups of a 12-cup muffin tin with foil cupcake cups. Place a vanilla wafer cookie in the bottom of each cupcake cup.
4. Fill each cup  $\frac{2}{3}$  to  $\frac{3}{4}$  full with cream cheese mixture, dividing the batter evenly between the 12 cups.
5. Bake at 350 degrees F for 16-18 minutes until set, with just a small bit of wiggle in the center.
6. Cool completely. Top each mini cheesecake with cherry pie filling and chill. Store in the refrigerator.

Note: Use regular cream cheese for best results. I don't recommend substituting lower-fat cream cheese.

Makes 12 servings.

*Recipe by: Tracey*

*[thekitchenismyplayground.com](http://thekitchenismyplayground.com)*