

Cheesecake Cups

Ingredients:

16 vanilla wafer cookies
2 (8 ounce) packages of cream cheese, softened
 $\frac{3}{4}$ cup sugar
2 eggs
1 teaspoon of vanilla extract

Directions:

- Preheat oven to 350 degrees F
- Line muffin pans with cupcake papers (makes 16 cheesecakes)
- Place one vanilla wafer cookie, flat side down, on the bottom of each cupcake paper
- In a medium bowl and using a hand mixer, cream together softened cream cheese and sugar until it is evenly combined and forms a light yellow color
- Beat in eggs and vanilla until smooth
- Pour batter over each wafer, dividing batter evenly into the 16 cupcake papers
- Bake for 15 minutes or until batter is set, batter will not move when pan is moved back and forth and top will look slightly dry
- Leave cheesecakes in tray to cool, then transfer to refrigerator
- Store cheesecakes in refrigerator until ready to serve
- When ready to serve, top cheesecakes with fruit, caramel sauce, pie filling, etc.