



Recipe Cream Cheese Cupcakes (mini-cheesecakes)

*Ingredients*

- 2 8oz. packages of cream cheese
- 1 tsp. vanilla
- 1/2 cup sugar
- 18 vanilla wafers
- 2 eggs
- 1 can cherry pie filling

*Directions*

Preheat oven to 350 degrees. Mix all sugar, eggs, vanilla and softened cream cheese; mix well. Place 1 vanilla wafer in each foil cupcake paper (use muffin pans). Fill each cup 1/2 full with mixture. Bake 20 minutes. Cool then top with pie filling (may also use apple or blueberry fillings). Refrigerate.