

# Company Cheesecakes

*Elaine Greer*

*Church of St Peter, Mendota, MN - Our Favorite Recipes, September, 2003*

*3 packages (8 ounces ea) cream  
cheese, softened  
2/3 cup sugar  
3 eggs  
1 teaspoon vanilla  
1 teaspoon almond extract  
2 teaspoons grated orange or lemon  
rind  
vanilla wafers*

Preheat the oven to 325 degrees.

Beat the cream cheese and sugar until fluffy.

Add the eggs, one at a time, beating well.

Add the flavorings and rind.

Place a vanilla wafer in the bottom of each foil muffin cup in a muffin tin.

Fill each muffin cup 2/3 full with the cream cheese mixture.

Bake for 15 minutes.

When cool, top with your favorite fruit filling. (Blueberry is terrific and cherry filling topped with a green cherry is pretty for Christmas).

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Per Serving (excluding unknown items): 3181 Calories; 258g Fat (72.1% calories from fat); 71g Protein; 153g Carbohydrate; 0g Dietary Fiber; 1400mg Cholesterol; 2268mg Sodium. Exchanges: 10 Lean Meat; 45 1/2 Fat; 9 Other Carbohydrates.