

**Dessert**

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# Individual Vanilla Cheesecakes

Argo Corn Starch

**Servings: 12**

**Preparation Time: 15 minutes**

**Start to Finish Time: 1 hour 35 minutes**

**Bake Time: 20 minutes**

**12 paper baking cups (2 1/2-inch)**

**12 vanilla wafers**

**1 pkg (8 oz) cream cheese, softened**

**2 tablespoons sugar**

**1 tablespoon corn starch**

**1 egg**

**1/3 cup Karo light corn syrup**

**1 tablespoon lemon juice**

**1 teaspoon pure vanilla extract**

**Fresh fruit, jam, pie filling OR chocolate curls.**

Preheat oven to 350 degrees.

Line muffin pan with 12 paper baking cups. Place one vanilla wafer in each.

Beat cream cheese, sugar and corn starch with an electric mixer until well mixed. Add egg and blend well. Add corn syrup, lemon juice and vanilla. Beat 1 minute.

Pour filling into paper baking cups, dividing evenly. Bake for 20 minutes, until just set.

Chill for 1 hour. Top with fresh fruit, jam, pie filling OR chocolate curls as desired.

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Per Serving (excluding unknown items): 110 Calories; 8g Fat (66.9% calories from fat); 2g Protein; 7g Carbohydrate; trace Dietary Fiber; 39mg Cholesterol; 81mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.