

# Petite Cheesecakes

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## Servings: 24

*24 vanilla wafers*  
*2 packages (8 ounces) cream cheese,*  
*softened*  
*1/4 cup sugar*  
*2 eggs*  
*1 tablespoon lemon juice*  
*1 teaspoon vanilla*  
*1 can cherry pie filling*  
*24 cupcake liners*

Preheat the oven to 375 degrees.

Line cupcake pans with the paper liners.

Place a wafer in each paper liner.

In a bowl, beat the cream cheese, sugar, eggs, lemon juice and vanilla until fluffy.

Fill the cups 2/3 full with the cream cheese mixture.

Bake for 15 to 20 minutes or until set.

Top each with a spoonful of pie filling.

Chill until served.

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Per Serving (excluding unknown items): 135 Calories; 8g Fat (54.9% calories from fat); 2g Protein; 13g Carbohydrate; trace Dietary Fiber; 39mg Cholesterol; 83mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.