
Dream Cheesecakes

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Party Recipes From the Charleston Junior League

FILLING

1 1/2 pounds cream cheese, room temperature

1 1/2 teaspoons vanilla extract

1 cup sugar

5 eggs

TOPPING

1 pint sour cream

1/4 cup sugar

1 teaspoon vanilla extract

Preheat the oven to 350 degrees. Line 1-1/2-inch muffin tins with paper liners.

Make the filling: In a large bowl, place the cream cheese and vanilla. Cream with an electric mixer. Add the sugar and eggs. Mix well.

Spoon approximately one tablespoon of the filling into the prepared muffin cups. Bake until the tops crack (they will not be brown), about 20 minutes.

Make the topping: In a medium-size bowl, combine the sour cream, sugar and vanilla extract. Mix well.

Spoon a small amount of the topping onto each cheesecake. Bake for 5 minutes.

Let cool and refrigerate until ready to serve.

Yield: 6 dozen cheesecakes

Dessert

Per Serving (excluding unknown items): 4731 Calories; 359g Fat (67.4% calories from fat); 97g Protein; 293g Carbohydrate; 0g Dietary Fiber; 2011mg Cholesterol; 2610mg Sodium. Exchanges: 11 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 65 Fat; 17 Other Carbohydrates.