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# Mini Cheesecake Pastries

*Audrey Bayer - New York*

*North American Potpourri - Autism Directory Service, Inc - 1993*

**3 packages (8 ounce ea) cream cheese**

**1/2 teaspoon vanilla extract**

**1 cup sugar**

**5 eggs**

**1/4 cup sour cream**

**1/2 cup powdered sugar**

**kiwi fruit, strawberries, maraschino cherries (optional)**

In a bowl using an electric mixer, blend the cream cheese, vanilla, sugar and eggs until smooth. Fill aluminum cupcake liners 3/4 full (double them for more stability). Place the cupcake liners on a baking sheet (one with sides) and not in a cupcake tray. Place enough water in the sheet to cover the bottom (this prevents the cakes from getting dry on the bottom).

Bake at 325 degrees for 45 minutes or until golden.

Remove from the oven and cool. The cakes will sink in the middle.

To make the icing: In a bowl, combine the sour cream and powdered sugar. Using a brush, ice the cheesecakes.

Return to the oven for 5 minutes.

After cooling, garnish with maraschino cherries, sliced strawberries and sliced kiwi.

Refrigerate. These cakes can be frozen.

Yield: 34 pastries

## Dessert

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*Per Serving (excluding unknown items): 3936 Calories; 280g Fat (63.0% calories from fat); 86g Protein; 283g Carbohydrate; 0g Dietary Fiber; 1849mg Cholesterol; 2440mg Sodium. Exchanges: 11 1/2 Lean Meat; 0 Non-Fat Milk; 49 Fat; 17 1/2 Other Carbohydrates.*