



"The Local Buy" Recipe, Episode 305

Little Cherry Cheesecakes

Courtesy South Mountain Creamery

Ingredients

- 1 pound cream cheese
- $\frac{3}{4}$ cup sugar
- 1 box vanilla wafers
- 1 teaspoon vanilla
- 2 eggs
- 1 can cherry pie filling

Makes about 36 cakes.



Directions

Crush vanilla wafers. Beat cream cheese, sugar, vanilla, and eggs until smooth and creamy.

Place a mini paper cup in each mini muffin tin. Place about $\frac{1}{2}$ teaspoon of crushed vanilla wafers in bottom of each. Fill $\frac{3}{4}$ full with cream cheese mixture.

Bake at 375° for 12 minutes. Cool. Top with pie filling. Store in refrigerator. Will keep 1 week.