

Mini Cheesecake

Make 24-30



CRUST INGREDIENTS

- $\frac{1}{2}$ cup vanilla wafer cookie crumbs
- 1 Tbsp sugar
- 2 Tbsp butter, melted

INSTRUCTIONS

1. Preheat oven to 325°F. Add cupcake liners to a mini cupcake pan.
2. Place vanilla wafer cookies in the blender and pulverize into crumbs. You need $\frac{1}{2}$ cup
3. Combine the vanilla wafer cookies crumbs, sugar and melted butter. Divide the mixture between the cupcake liners (about $1\frac{1}{2}$ teaspoons per cup) and press into the bottoms.
4. Bake the crusts for 5 minutes then remove from oven. Allow to cool.

FILLING INGREDIENTS

- 4 oz pkg of cream cheese
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ tsp. vanilla extract
- 1 tsp. flour
- 1 eggs

INSTRUCTIONS

1. Lower oven temp. to 300°. Beat cream cheese, sugar, vanilla and flour with Kitchenaid mixer at low speed using the whisk attachment until blended and there are no lumps. Add egg until just blended. Scrape down the sides of the bowl.
2. Neatly pour the filling into the cupcake papers with crust.
3. Bake for 15 minutes. Turn off oven and leave the door closed for another 10 minutes.
4. Transfer to an airtight container and refrigerate.
5. May be garnished with fruit or candy