

# Little Cheesecake Cupcakes

Yields – 36 - 42 cheesecake cupcakes

Standard size paper muffin cups

36 Nilla wafers, (12 oz. box of Nilla wafers will have at least 90 cookies in it)

1 1/2 cup sugar

48 oz. of light cream cheese (Smart and Final has 48 oz. for \$7.99)

6 eggs

3 teaspoon vanilla

3 Tablespoons lemon juice

2 – 12 oz. can blueberry or cherry filling

Preheat oven to 350 degrees.

Beat cream cheese at medium speed until fluffy. Add sugar. Then beat one egg at a time (make sure first is blended then drop in next one) until well blended. Stir in vanilla and lemon juice.

Place a vanilla wafer in each paper-lined muffin pan. Spoon cheese mixture over wafers to fill cup  $\frac{3}{4}$  full. Bake in preheated oven for 18 to 20 minutes. Cool.

Cupcakes will sink in the middle while cooling. Leave in muffin pan. Chill overnight. To serve, spoon 1 teaspoonful pie filling on each cupcake.

You can make these 2 days or 1 day before. Keeps well in refrigerator. Spoon the pie filling when ready to serve.

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