



Many Mini Cheesecakes  
from: **Stewart McKenzie, CBS 11 News Producer**

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## INGREDIENTS

- ♦ 2 packages of light cream cheese
- ♦ 1/2 cup sugar
- ♦ 1 teaspoon vanilla
- ♦ 2 eggs
- ♦ 18 vanilla wafers

## DIRECTIONS

Line muffin tin with paper baking cups. Put one vanilla wafer, upside down, in each cup.

Preheat oven to 350 degrees.

Thoroughly mix cream cheese, sugar, vanilla and eggs together in a blender. Half-fill the baking cups.

Bake for about 12 minutes. Let the cheesecakes cool and add your favorite dessert topping.

The recipe makes about 18 mini cheesecakes. Cut the ingredients in half if you need less than a dozen.