Mini Cheesecake

Ingredients

- 1 box Vanilla Wafers
- 2 cream cheese (8 oz packages), softened
- 3/4 cup sugar
- 2 eggs
- 1 tbsp lemon juice1 tsp vanilla extract
- Pie filling (Any flavor)
- foil or paper cup cake liners

Instructions

- 1. Place Vanilla Waffers flat side down in cup cake liners muffin tray.
- 2. In a bowl, beat cream cheese and sugar until smooth.
- 3. Add eggs, lemon juice and vanilla; beat well.
- 4. Fill each liner 3/4 full.
- 5. Bake 375' for 17 20 minutes or until top is set
- 6. Cool on wire rack.

Mini Cheesecake

7. Top with fresh fruit.

Refrigerate to Store.