

# Mini Cherry Cheesecake

## Ingredients

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16 oz Cream Cheese (softened)  
2 Eggs  
1/2 c Sugar  
1 T Vanilla Extract  
21 oz Cherry Pie Filling  
12 oz Nilla Wafers

## Instructions

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1. Place wafers in food processor and process until fine crumbs. Place 1/2 teaspoon of crumbs into lined mini-muffin pan.
2. Combine cream cheese, eggs, sugar, and vanilla in a food processor. Blend until smooth and light.
3. Spoon mixture on top of crumbs into mini-muffin pan.
4. Bake at 350 degrees for 25 minutes.
5. Refrigerate cheesecakes overnight then top with one cherry each right before serving.