



## MINI CHEESECAKE TARTS

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### INGREDIENTS:

1 box vanilla wafer cookies  
2-8oz pkg cream cheese  
 $\frac{3}{4}$  c. granulated sugar  
1 tsp vanilla

2 eggs

1 can pie filling of choice -  
blueberry, cherry, or strawberry



### DIRECTIONS:

1. Preheat oven to 350° F. Line mini muffin pan w/mini cupcake liners. \*For larger tarts, line muffin pan w/standard size liners.
2. Crush vanilla wafers then spoon a thin layer in each cupcake liner. \*For larger tarts place entire wafer cookie on bottom.
3. Combine cream cheese and sugar in a bowl and mix well (electric mixer usually works best). Add vanilla and eggs to cream cheese mixture and mix until smooth.
4. Spoon cream cheese mixture into each cupcake liner - about  $\frac{3}{4}$  full. Bake for 15 minutes. \*For larger tarts bake for an additional 5 minutes. When done, cool then top w/pie filling. Keep in refrigerator until ready to serve.