

Mini Cheesecakes

Recipe by: cookingforengineers.com, modified by the O'Connor clan

Servings: not enough

Amount	Ingredient	Prep Notes
1 lb	cream cheese	softened
2	eggs	
1 teaspoon	vanilla extract	
1/2 cup	sugar	
	nilla Wafers	one for each mini cheesecake

- preheat oven to 350°F
- beat together cream cheese, eggs, vanilla, and sugar on medium-low speed until creamy
- prepare cupcake cups by placing one nilla wafer in each cup
- fill each cupcake cup with cheese mixture until 3/4 full, then tap pan on counter a few times to help get rid of bubbles
- let sit about 5 minutes before baking
- bake for 15 minutes, then let cool on a wire rack
- refrigerate when completely cool, keeps in fridge for about 5 days

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- *note:* can serve with all sorts of toppings, like chocolate shavings, maraschino cherries, jams, etc
 - *note:* mini variation - use mini nilla wafers, mini muffin cups and start checking for doneness at 10 minutes
 - *note:* makes about 12 regular size cakes or about 48 mini cakes