

# Mini Cherry Cheesecakes

## Ingredients

Cheesecake Filling:

2 packages (8 oz) cream cheese, softened to room temp  
3/4 cup white granulated sugar  
2 eggs  
1 Tbsp vanilla extract  
1 Tbsp lemon juice  
1 can cherry pie filling or topping

Crust:

1 1/2 cups graham cracker crumbs  
6 Tbsp butter or margarine  
8 Tbsp sugar



## Instructions

For the Crust:

Line your pan with miniature paper liners.  
Mix graham cracker crumbs, butter and 8 Tbsp of sugar together.  
Press 1 tsp of mixture into the bottom of the paper liners.

For the Filling:

In a mixing bowl, beat cream cheese, sugar, eggs, lemon juice and vanilla. It should be light and creamy without any lumps. Spoon mixture into paper liners, almost filling them.

Bake at 350° F for 15 minutes.

Let cheesecakes cool completely, then top with a teaspoonful of cherry pie filling.

Enjoy!