

Cheesecake Cups



Enjoy! Jackie Allen's recipe.

Ingredients:

- 2 packages cream cheese, 8 ounces each, soften
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 2 egg, lightly beaten
- 1 tablespoon flour
- 12 vanilla wafers or any flat cookie such as chocolate, vanilla, or butter flavor cookie
- Fresh strawberries (substitute: Strawberry preserve jam, strawberry pie filling, or any berry topping)



Directions:

1. In a small bowl, beat cream cheese until smooth. (if you are using a hand mixer use low-medium setting)
2. Gradually beat in sugar. Beat in vanilla and flour
3. Add egg, one at a time; beat until blended.
4. Place each cookie flat side down in a foil-lined or paper-lined muffin cup.
5. Pour cream cheese mixture about 3/4 of the muffin cup. Do not overflow.
6. Preheat oven at 350° (Convection/microwave oven check manual for proper settings)
7. Bake for 15-17 minutes set - do not over bake. Cool for 30 minutes (centers will sink slightly) then transfer to your refrigerator.
8. When you ready to serve add fresh strawberries (or any yummy topping) on to the center of each cheesecake.

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