

## Cheesecake Cups



Made in muffin tins, these darling little cheesecake bites are perfectly sized for little hands at birthday parties and holiday get-togethers. They also make wonderful sweets for your holiday dessert buffet.

### Ingredients

- 16 vanilla wafer cookies
- 2 (8 ounce) packages cream cheese, softened
- 3/4 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract

### Cooking Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line muffin pans with cupcake papers.
2. Place one wafer cookie in the bottom of each cupcake paper. In a medium bowl, cream together cream cheese and sugar. Beat in eggs and vanilla until smooth. Pour over wafers in cupcake papers.
3. Bake in preheated oven 15 minutes, until golden and set.

### Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

- **calories:** 172cal
- **total fat:** 11.6g
- **cholesterol:** 57mg
- **sodium:** 109mg
- **carbohydrates:** 14.5g
- **fiber:** 0.1g
- **protein:** 3.2g

Preparation Time: 15 min.

Cooking Time: 15 min.

Ready In: 30 min.

Servings: 16

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