**Mini Cheesecake**

**Yield: 6**

**Ingredients:**  **Topping Options:**

3 Oreos - Chocolate Drizzle

3 Vanilla Wafer Cookies - Fresh Fruit

1- 8oz packages Cream Cheese, softened - Cherry Pie Filling

6 Tablespoons sugar

1 egg

½ teaspoon vanilla extract

Teacher Notes:

 - Cupcake Liners

**Directions:**

1. Preheat oven to 350º
2. Line 6 muffin tins with cupcake liners
3. In a large mixing bowl, using the electric mixer, beat together the cream cheese, sugar, egg, and vanilla extract. Beat until blended
4. Place 1 oreo or vanilla wafer in each of the 6 paper-lined muffin cups.
5. Evenly spread the cream cheese mixture on top of each cookie.
6. Bake for 15 minutes or until the centers are almost set.
7. Let cool for a few minutes and top with a topping of your choice

Eat and Enjoy!