

MINI CHEESECAKES

The Cooks Next Door

1 c. crushed vanilla wafers

2 (8 oz.) packages cream cheese, room temperature

3/4 c. white sugar

2 eggs

1 tsp. lemon zest

1 tsp. vanilla extract

Fresh fruit - strawberries, kiwis, blueberries, whatever you like tossed with a bit of sugar and citrus juice

Preheat oven to 350 degrees F. Line miniature muffin tins with miniature paper liners. Place 1/2 teaspoon of the crushed vanilla wafers into each paper cup.

In a mixing bowl, beat cream cheese, sugar, eggs and vanilla until light and fluffy. Fill each miniature muffin liner with this mixture, almost to the top.

Bake for 15 minutes. Cool. Top with fruit just before serving. Garnish with whip cream if desired. Makes about 48 miniature cheesecakes.