

Cheesecake Cupcakes

- 24 'Nilla' wafers
- 3 pkgs cream cheese (250g each)
- $\frac{3}{4}$ cup sugar
- $1\frac{1}{4}$ tsp vanilla extract
- 3 eggs

Wafers in medium baking cups

Blend cream cheese & sugar – add vanilla and then 1 egg at a time

Pour over the wafers

Bake at 350° for 20 minutes

Recipe called for a dollop of 'Pie Filling' – I've never 'bothered'.