**Nana’s Mini Cheesecakes**

Recipe yields 24 servings

Ingredients:

* 24 vanilla wafers
* 2 (8 ounce) packages cream cheese (room temperature)
* ¾ cup sugar
* 2 eggs
* 1 teaspoon vanilla extract
* 1 teaspoon lemon juice
* 1 (21 ounce) can cherry pie filling

Directions:

Step One

Preheat oven to 350 degrees F. Line cupcake tin with paper liners.

Step Two

Place one vanilla wafer in each paper cup.

Step Three

In a mixing bowl, beat cream cheese, sugar, eggs, lemon juice, and vanilla until smooth, about 2-3 minutes. Fill each cupcake tin with this mixture until 2/3’s filled.

Step Four

Bake for 20-25 minutes. Cool on a cooling rack for 30 minutes, then put them in the refrigerator for a minimum of one hour. Top with a tablespoonful of cherry pie filling—ideally three or four cherries plus some of the cherry juice.