





Best Ever Mini Cheesecakes

A mini cheesecake recipe using graham cracker crumbs, cream cheese, and cherry pie filling.

CourseDessert

CuisineAmerican

Keywordmini cheesecakes

Prep Time15 minutes

Cook Time15 minutes

Total Time30 minutes

Servings12 servings

Calories292kcal

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Ingredients

For the crust:

- 1 cup graham cracker crumbs
- 2 tbsp sugar
- 3 tbsp butter melted

For the cheesecakes:

- 16 oz cream cheese softened to room temperature
- 1/2 cup sugar
- 2 eggs
- 1/2 tsp vanilla extract
- 21 oz cherry pie filling

Instructions

1. Place paper cupcake liners into muffin cups. In a small bowl, stir together crust ingredients. Evenly divide mixture among the 12 muffin cups, about 1 tablespoon in each. Using the bottom of a spice jar, press the crust mixture firmly into the bottom of each muffin cup. Set aside.
2. In a large bowl, beat together softened cream cheese, sugar, eggs, and vanilla until smooth. Pour mixture evenly over crusts.
3. Bake at 350 degrees for 15 - 17 minutes or until just set in the middles, do not overbake. Allow cheesecakes to cool. Serve topped with cherry pie filling.

Nutrition

Calories: 292kcal | Carbohydrates: 31g | Protein: 3g | Fat: 17g | Saturated

Fat: 9g | Cholesterol: 76mg | Sodium: 212mg | Potassium: 126mg | Sugar: 13g | Vitamin

A: 740IU | Vitamin C: 1.8mg | Calcium: 53mg | Iron: 0.7mg