

From the Kitchen of Julie Zepf

**Petite Cherry Cheese Cakes**

- 2 8 oz packages Philadelphia Cream Cheese
- 3/4 cup sugar
- 2 Eggs
- 1 Tablespoon Lemon Juice
- 1 Teaspoon Vanilla
- Vanilla Wafers
- Paper Cupcake Cups
- 2 Cans Comstock Cherry Pie Filling

- Pre heat oven to 375F
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- Bring cream cheese to room temperature
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- In small bowl, beat together with mixer cream cheese, sugar, eggs, lemon juice and vanilla until creamy and fluffy
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- Line muffin pans with paper cups
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- Put 1 vanilla wafer in bottom of each paper cup
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- Fill each cup 2/3 full with cheese mixture
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- Bake for 15 minutes
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- Remove from oven and let cool
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- Top with cherry pie filling
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- Chill and serve. Makes 24