



## Mini Cherry Cheesecakes

For this recipe you will need a [mini cheesecake pan](#)

1 eight oz. package cream cheese, softened  
1 egg  
1 t. vanilla  
1/4 C. sugar

Crust:

1 C. graham cracker crumbs  
2 T. brown sugar  
1/3 stick melted butter

Topping: Canned cherry pie filling

1. Preheat oven to 375 degrees.
2. In a medium bowl, mix graham cracker crumbs, sugar and butter with a fork until well combined.
3. Divide crumb mixture evenly between the 12 cups of your mini-cheesecake pan. Using your fingers (if you don't have long nails!) press crumbs firmly onto the bottom and partially up the sides of each cup; set aside.
4. Using an electric mixer, blend softened cream cheese, egg, vanilla and sugar together in a medium bowl.
5. Spoon cream cheese mixture into each cup (they will only be half filled).
6. Bake for 14 minutes in a preheated 375 degree oven.
7. Remove from oven and place on rack to cool for 20 minutes then carefully remove cheesecakes from pan and let cool completely.
8. Top with cherries and refrigerate until ready to serve.
9. Enjoy!