

Mini Strawberry Cheesecake Muffins

Yields 40 mini muffins

Ingredients:

- 40 Nilla wafers
- 2 (8 oz) packages cream cheese, at room temperature
- 1/2 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- Strawberry pie filling

Directions:

1. Preheat the oven to 375 degrees F. Line a mini muffin tin with paper liners. Place one Nilla wafer in the bottom of each mini muffin well; set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, beat cream cheese and sugar until light and fluffy.
3. Beat in eggs, one at a time, until well combined.
4. Beat in vanilla until well combined.
5. Scoop the batter evenly into the muffin tray.
6. Place into oven and bake for 15 minutes, or until the edges and top appear set.
7. Remove from oven and cool completely on a wire rack. Chill for at least 2 hours before topping with strawberry pie filling. Refrigerate until ready to serve.

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