

Community Cookbook

Individual Cheesecakes

Submitted by Sandy Harris

This recipe has been a family favorite and came from my mother, Edema Seymour.

Ingredients

3 (8 oz.) packages of cream cheese at room temperature
1 cup of sugar
5 eggs
1 1/2 tsp. of vanilla
1 can of cherry pie filling

Topping:

1 cup of sour cream
1/4 cup of sugar
1/2 tsp. of vanilla

Directions

Preheat oven at 300 degrees

1. With electric mixer, cream the sugar and cream cheese until light and fluffy.
2. Add eggs, one at a time and beat well after each egg, then add vanilla.
3. Spoon into 24 cupcake paper cups (I use the foil ones).
4. Bake for 40 minutes at 300 degrees.
5. Remove from oven and top with one teaspoon of the Topping mixture and then top with a teaspoon of cherry pie filling.
6. Return to oven and bake for another 5 minutes, let cool and refrigerate.

Makes 24 Individual Cheesecakes

