

Mini Cheesecakes

½ cup + 3TBSP	graham crackers, crushed
3TBSP	cup sugar
2 tablespoons	butter, melted
1 (8 oz.)	packages cream cheese, softened
1	large eggs
1 tablespoons	fresh lemon juice
¼ cup	sugar
½ (21 oz.) can	cherry, strawberry, or blueberry pie filling



1. Preheat the oven to 350°F. Line 12 regular muffin cups with paper baking cups. Set aside.
2. In a small bowl, mix the graham cracker crumbs, 3 TBSP sugar, and melted butter. Place 2 tablespoons of the crumb mixture in each muffin cup. Press down on the crumbs with something flat to form a good crust. Set aside.
3. In a large mixing bowl, beat the cream cheese until fluffy. Add the eggs, lemon juice, and ¼ cup sugar, and beat until smooth. Fill each baking cup with about 3-4 tablespoons of the cheesecake mixture. Bake the cheesecakes for 17 – 19 minutes or until they start to crack on the surface. Cool the cheesecakes in the muffin pan for 5 minutes, then remove to a wire rack.
4. Place the cooled cheesecakes) in a covered container and refrigerate overnight.

Makes about 12-18 mini cheesecakes