

## Individual Cherry Cheese Cakes

12 vanilla wafers	½ cup sugar
4 3-ounce packages cream cheese	½ teaspoon vanilla
2 eggs	1 can cherry pie filling

Put one vanilla wafer in bottom of 12 foil cupcake papers. Soften cream cheese and beat with eggs, sugar and vanilla. Bake at 350°F 15 to 20 minutes. Cool 15 minutes. Add cherry pie filling on top and refrigerate.

**Pineapple Topping:** 1 20-ounce can crushed pineapple  
½ cup sugar  
Scant 2 tablespoons cornstarch  
Cook until thick. Cool.

## Cheesecake

Butter 9" or 10" pie pan – double recipe for 9x13" pan

2 8-ounce packages cream cheese	1 teaspoon vanilla
¾ cup sugar	3 eggs

Cream the cheese, add eggs, sugar and vanilla. Bake in 350°F oven for 25 minutes. Take out for 20 minutes. Top with 1 cup sour cream mixed with 4 tablespoons sugar and 1 teaspoon vanilla. Bake at 350°F for 12 minutes. Take out of oven and sprinkle lightly with cinnamon.

## Cheesecake

Mix ¾ cup crushed graham crackers, 1 tablespoon sugar, and 2 tablespoons melted butter. Sprinkle on sides and press in bottom of greased 9" spring form pan.

Cook and stir contents of 1 package vanilla pudding (4-serving size) with ½ cup sugar and 1 cup milk to full boil. Cover pudding surface. Beat 1½ pounds cream cheese; beat in 3 egg yolks, 1 tablespoon lemon juice, 1 teaspoon vanilla, ¼ teaspoon salt, and pudding. Beat 3 egg whites to peaks; fold in. Pour into pan. Bake at 425°F for 30 minutes, until set in center. Cool. Makes 10 to 12 servings.

(Let cream cheese set out overnight before beating. It whips better.).