

## MINI CHEESECAKES

Cookery Principle: Cheese cookery, desserts

Ingredients:

$\frac{1}{2}$  pkg. cream cheese

30 ml sugar

$\frac{1}{2}$  egg

6 vanilla wafers

30 ml pie filling

6 cupcake papers

Equipment:

Muffin tin

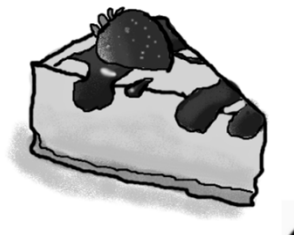
Electric mixer

Medium bowl

Measuring spoons

Metal spatula

Rubber spatula



## Method:

1. Beat cream cheese, sugar and egg until fluffy and completely smooth.
2. Line muffin tin with papers and place one vanilla wafer in the bottom of each cupcake paper.
3. Pour mixture over each wafer.
4. Bake at 350°F for 15-20 minutes.
5. Cool 10 minutes and top each with 5 ml of pie filling.
6. Chill and serve.

Product standards: smooth, creamy cheesecake, equal sizes, topped neatly

Food groups: milk products, other