Cherry Cheese Cake

You Need:

- 1 - 8 oz. pkg. cream cheese
- 1/2 tsp. vanilla
- 1 pkg. 6 graham cracker tart crusts
- 1/2 cup instant cherry pie filling
- 1/4 cup + 2 Tb. sugar
- one egg
- 1/2 cup dry measuring cup
- 1/4 cup dry measuring cup
- metal spatula
- rubber spatula
- 1/2 teaspoon
- 1 Tablespoon
- hand mixer
- large bowl
- jelly roll pan
- refrigerator
- cooling rack
- stove

1. Preheat oven to 350°. Place 6 graham cracker crust tarts on jelly roll pan.
2. Cream the 8 oz. pkg. of cream cheese with a handmixer on LOW until smooth.

3. Measure and add 1 egg, 1/4 cup + 2 Tb. sugar and 1/2 tsp. vanilla. Beat on MEDIUM until real smooth.

4. Fill batter into 6 crusts 2/3's full.

5. Bake 20 minutes. Remove from oven. Turn oven OFF.
6. Transfer cheesecakes to cooling rack to cool.

7. Measure 1/2 cup cherry pie filling. When cool, top each cheesecake with 2 Tbsp. cherry pie filling.

8. Refrigerate before serving.
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