

# Freedom's Choice Individual Cheesecakes

## PER SERVING:

Serves: 24

## INGREDIENTS

- 1 (11 ounce) package Freedom's Choice® Vanilla Wafers
- 2 (8 ounce) packages Freedom's Choice® Cream Cheese
- ¾ cup white sugar
- 2 eggs
- 1 teaspoon almond extract
- 1 (21 ounce) can Freedom's Choice® cherry pie filling
- Slivered almond

## DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C)
2. Line muffin tins with paper liners
3. Place a vanilla wafer into each paper cup
4. In a mixing bowl, beat cream cheese, sugar, eggs and almond extract until light and fluffy. Fill each muffin liner with this mixture, almost to the top.
5. Bake for 15 minutes. Chill until cooled.
6. Top with a teaspoonful of cherry pie filling and slivered almonds.

## NOTES:

- These cheesecakes can be made the night before and are great for potlucks.
- Try an apple version with our Freedom's Choice® apple pie filling and substituting 1 teaspoon of vanilla extract in the cream cheese mixture. Drizzle with caramel sauce and top with roasted walnuts for a belly warming treat.



*Recipe – Freedom's Choice Individual Cheesecakes*



[www.commissaries.com](http://www.commissaries.com)