

SUPER SIMPLE SHAVUOT CHEESECAKE CUPCAKES

(from [www.allrecipes.com cheese-cake-cups](http://www.allrecipes.com/recipe/112141/cheese-cake-cups/))

With only 5 basic ingredients, perfect to make with kids or for a quick & yummy after-dinner treat!

INGREDIENTS:

- 16 Vanilla Wafer Cookies
- 16 oz cream cheese, room temperature (2 bars, 8 oz each)
- $\frac{3}{4}$ cup white sugar (or less if you prefer)
- 2 eggs
- 1 teaspoon vanilla extract

STEPS:

1. Preheat Oven to 350 degrees
2. Line muffin pans with 16 paper cupcake liners
3. Place 1 cookie in the bottom of each paper liner or crush the wafers & spoon about 1 tablespoon in each cup
4. In medium bowl, cream together cream cheese & sugar
5. Beat in eggs and vanilla until smooth with mixer or whisk
6. Pour batter over each cookie about $\frac{3}{4}$ full
7. Bake 15-20 minutes until slightly golden and set
8. Remove from oven and let cool in pan for 20-30 minutes
9. Continue cooling on wire rack
10. Adorn with toppings or not
11. Store in refrigerator or freezer until ready to eat!

But wait... what about the toppings?

No two cupcakes need be the same. Think strawberries, blueberries, raspberries, cherries, banana slices, honey, maple syrup, chocolate chips, coconut, cinnamon, granola...

The sky's the limit!

- Beth Gordon May 28, 2020

