

# Mini Strawberry Cheesecake Bites

## Ingredients

2 8oz pkgs of cream cheese (softened to Room Temp)

- 3/4 cup of Sugar
- 3 (large) eggs
- 1 tsp Vanilla Extract
- 1 tbsp lemon juice (freshly squeezed, if you can!)
- Dash or 2 of lemon zest (optional)
- Mini Nilla Wafers (REGULAR! none of that LowFat shit..)
- 1 can pie filling of your choice (Strawberry is always a winner)

## Directions

Fill a mini cupcake pan with mini liners and put your mini wafers in with the mounded side up

- Put all your ingredients together: cream cheese, sugar, extract of your choice, eggs, lemon juice and the lemon zest, if you chose to use it.
- Cream everything together with an electric mixer until silky smooth – no lumps!