

Vanilla Cheesecake Cupcakes

For the Crust

6 Oreo Cookies or Vanilla Wafers

For the Filling

8 oz. cream cheese, softened

1/4 cup sugar

1 tsp. vanilla

Pinch salt

1 egg

1/3 cup jam, warmed for easy spreading

Directions

Heat the oven to 350 degrees. Line 6 muffin cups with paper liners.

Place one cookie in the bottom of each muffin cup.

For the Filling: BEAT cream cheese, sugar, vanilla, and salt with an electric mixer until very smooth. Add the egg and continue to beat on low speed just until blended. Spoon the cheesecake mixture on top of each cookie.

Bake for 20 minutes, or until set (should no longer jiggle when tapped). Top with warm jam and serve.