

Mini Cherry Cheesecakes: Easy & Adorable Bite-Sized Treats

Mini Cherry Cheesecakes: Your New Favorite Bite-Sized Dessert



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15 min

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INGREDIENTS

- 1 (12 ounce) package vanilla wafers
- 2 (8 ounce) packages cream cheese, softened
- $\frac{3}{4}$ cup white sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 (21 ounce) can cherry pie filling

Swaps and Notes:

Vanilla Wafers: Graham cracker crumbs or shortbread cookies could also be used for the crust, though the vanilla wafer adds a unique flavor.

Cream Cheese: Ensure your cream cheese is at room temperature to prevent lumps in your batter and ensure a smooth, creamy filling.

Sugar: White sugar provides the classic sweetness and helps with the texture of the cheesecake.

Pie Filling: While cherry is a classic, feel free to experiment with other pie fillings like blueberry, strawberry, or even a mixed berry for different flavor profiles. You could also make your own fruit topping if you prefer!

Vanilla Extract: Good quality vanilla extract makes a difference in the flavor.

Step-by-Step Directions:

Gather Ingredients & Preheat Oven: Gather all your ingredients. Preheat the oven to 350 degrees F (175 degrees C). Line two 24-cup miniature muffin tins with paper liners. This recipe makes about 48 mini cheesecakes, so you'll likely need two tins or to

bake in batches.

Prepare the Crusts: Crush the vanilla wafers finely. A food processor works best for this, but you can also place them in a zip-top bag and crush them with a rolling pin. Press about 1/2 teaspoon of crushed vanilla wafers into the bottom of each paper cup.

Make the Cheesecake Filling: In a large mixing bowl, using an electric mixer, beat the cream cheese, white sugar, eggs, and vanilla extract until the mixture is light and fluffy and completely smooth. Scrape down the sides of the bowl to ensure everything is well combined.

Fill Muffin Liners: Carefully fill each miniature muffin liner with the cream cheese mixture, almost to the top. Try to fill them evenly for consistent baking.

Bake: Bake in the preheated oven for 15 minutes until the cheesecake centers are set. They might still have a slight jiggle, which is perfect; they will firm up as they cool.

Cool & Top: Remove the muffin tins from the oven and allow the cheesecakes to cool completely in the tins. Once cool, spoon a generous teaspoonful of cherry pie filling on top of each cheesecake.

Chill & Serve: For best results, place the muffin tins (or carefully transfer the cooled cheesecakes to a tray) into the refrigerator and chill for at least 1-2 hours, or preferably overnight, to allow the cheesecakes to fully set and for the flavors to meld. Serve cold and enjoy!

Tips for Success:

Room Temperature Cream Cheese: This is vital for a smooth, lump-free cheesecake batter. Take your cream cheese out of the fridge at least an hour before you plan to bake.

Don't Overmix: Once the eggs are added, mix just until combined. Overmixing can incorporate too much air, leading to cracks in the cheesecake.

Cool Completely: Allowing the cheesecakes to cool completely and chill in the refrigerator is crucial for them to set properly and have the ideal texture.

Portion Control: Use a small scoop or measuring spoon (like a tablespoon) to fill the liners evenly.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another fun, colorful dessert that's perfect for parties, check out [This Unicorn Poke Cake Became My Favorite Party Trick](#).

If you're into no-bake wonders, you'll definitely want to try [This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist](#) or [This](#)

No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack.

And for a fantastic no-bake summer dessert, don't miss This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert.

Final Thoughts:

DIRECTIONS

1. Making these mini cheesecakes is surprisingly straightforward. Let's get baking!
2. Gather : Ingredients & Preheat Oven: Gather all your ingredients. Preheat the oven to 350 degrees F (175 degrees C). Line two 24-cup miniature muffin tins with paper liners. This recipe makes about 48 mini cheesecakes, so you'll likely need two tins or to bake in batches.
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12. **Portion : Control:** Use a small scoop or measuring spoon (like a tablespoon) to fill the liners evenly.
13. **Serving Suggestions and Pairings:** These Mini Cherry Cheesecakes are perfect on their own as a delightful bite-sized dessert. They're ideal for potlucks, parties, baby showers, or anytime you want a sweet treat without a huge commitment. Pair them with a warm cup of coffee, a refreshing glass of iced tea, or even a sparkling prosecco for a more elegant occasion. If you're a fan of grab-and-go desserts, you might also like my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
14. **Storage and Leftover Tips:** Store any leftover mini cheesecakes in an airtight container in the refrigerator for up to 3-4 days. They taste even better the next day once the flavors have had a chance to fully develop. You can also freeze them (without the cherry topping, add that after thawing) for up to 1 month. Thaw in the refrigerator before serving.
15. **More Recipes You Will Love:** If you enjoyed these easy and delicious mini cheesecakes, you'll love exploring some of my other favorite dessert recipes:
16. For another fun, colorful dessert that's perfect for parties, check out [This Unicorn Poke Cake Became My Favorite Party Trick](#).
17. If you're into no-bake wonders, you'll definitely want to try [This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist](#) or [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#).
18. And for a fantastic no-bake summer dessert, don't miss [This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert](#).
19. **Final Thoughts:** These Mini Cherry Cheesecakes are a testament to how simple ingredients can create something truly delightful and elegant. They're perfect for satisfying your sweet tooth or for impressing guests without hours of effort. Give them a try, and watch them disappear!
20. What's your favorite miniature dessert to make for gatherings? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more sweet inspiration!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-cherry-cheesecakes-easy-adorable-bite-sized-treats/>