

COOKING



McCormick® Easy Mini Cheesecakes

INGREDIENTS

- 2 packages (8 oz. each) cream cheese, softened
- 2/3 cup sugar
- 2 eggs
- 2 tsp. McCormick Pure Vanilla Extract
- 1/2 tsp. McCormick Pure Almond Extract
- 12 vanilla wafers

BEAT cream cheese and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add eggs and extracts; beat well. Place a wafer in bottom of 12 paper-lined muffin cups. Spoon batter into each cup, filling each 2/3 full.

BAKE in preheated 325°F oven 22 to 24 minutes or until edges are lightly browned. Cool in pan on wire rack. (Mini cheesecakes will deflate in center upon cooling.)

REFRIGERATE 4 hours or overnight. Top with desired toppings such as fresh fruit, lemon curd, melted chocolate and confectioners' sugar.

Makes 12 servings.

Choosing our rich, distinctive McCormick Extracts will ensure your spring treats are without equal. For more great-tasting recipes, visit mccormick.com or [facebook.com/mccormickspice](https://www.facebook.com/mccormickspice)