

Easy Holiday Desserts

Easy to make
Hard to resist™

MINI CHEESECAKES

Prep time: 35 minutes, Baking time: 20 minutes, Total time: 2 hours
(Makes about 2 dozen)

- | | |
|--|--|
| 1½ cups graham cracker crumbs | 3 eggs |
| ¼ cup sugar | 2 teaspoons vanilla extract |
| ¼ cup margarine or butter, melted | 1 (21-ounce) can Comstock® Filling or Topping, any flavor, chilled |
| 3 (8-ounce) packages cream cheese, softened | |
| 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk) | |

Preheat oven to 300°. Combine crumbs, sugar and margarine; press equal portions onto bottoms of 24 lightly greased* or paper cup-lined muffin cups. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla; mix well. Spoon equal amounts of mixture (about 3 tablespoons) into prepared cups. Bake 20 minutes or until set. Cool. Chill. Top with filling. Refrigerate leftovers.

Chocolate: Melt 1 cup semi-sweet chocolate chips; add to batter.

*If greased muffin cups are used, cool baked cheesecakes. Freeze 15 minutes; remove with narrow spatula.



IF IT'S BORDEN-IT'S
GOT TO BE GOOD

Comstock® is a registered trademark of Curtice Burns Foods, Inc., Rochester, NY
Eagle® Brand is a registered trademark of Borden, Inc. © Borden, Inc.