



Easy Cherry Cheesecake Tarts

2 (8-ounce) packages softened
Neufchatel cheese
 $\frac{1}{3}$ cup sugar
 $\frac{1}{3}$ cup Splenda[®]

2 large eggs
1 teaspoon vanilla extract
24 reduced fat wafer cookies
1 can (21-ounces) lite cherry pie
filling

Directions

1. Wash hands. Beat cream cheese, sugar and Splenda[®] until creamy. Add eggs and vanilla and beat until smooth.
2. Preheat oven to 350°F. Line muffin tins with foil and paper cupcake liners (do not use plain paper liners). Place a wafer in each muffin cup; top with a dollop of cheese cake mixture.
3. Bake 18 to 20 minutes. Remove from tins and let cool. Top with cherry pie filling. Chill overnight before serving. **Makes 24 tarts**

Nutrition facts per serving (1 tart): 118 calories, 5 g. fat, 24 mg. cholesterol, 104 mg sodium, 16 g. carbohydrate, 3 g. protein