



Cheesecake Cupcakes



Recipe By: amazingpitbull

"When I make these, people just RAVE about them! Mini cheesecakes with sour cream topping."

Ingredients

- | | |
|-----------------------------------|----------------------------|
| 3 (8 ounce) packages cream cheese | 8 ounces sour cream |
| 1 cup white sugar | 1 cup white sugar |
| 5 eggs | 1 teaspoon vanilla extract |
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Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Line cupcake pans with paper cupcake liners.
- 2 In a medium bowl, cream together the cream cheese and 1 cup of sugar. Stir in the eggs one at a time, then mix in the vanilla. Spoon into cupcake pans to fill about 2/3 to 3/4 full.
- 3 Bake for 30 minutes in the preheated oven, until golden brown. Remove from the oven and cool for 5 to 10 minutes.
- 4 To make the sour cream topping, whisk together the sour cream, 1 cup sugar, and vanilla until smooth. Spoon into the well on the top of each cupcake.
- 5 Return to the oven and bake for an additional 5 to 7 minutes, until set. Set cupcake pans on racks to cool, do not remove cupcakes from the pan until they are completely cool. For a finishing touch, you can add a dollop of your favorite pie filling on top.

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