

Cherry Cream Cheese Tarts

READY IN

ready

35 min.

SERVINGS

servings

12

CALORIES

calories

293 kcal

DESSERT

Ingredients

- ☐ 21 ounce cherry pie filling canned
- ☐ 16 ounce cream cheese softened
- ☐ 2 eggs
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract pure
- ☐ 12 vanilla wafers

Equipment

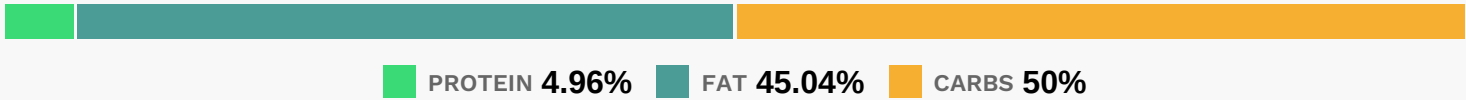
- ☐ oven

- ☐ hand mixer
- ☐ muffin tray

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Place a paper cupcake liner in each cup of muffin pan. Beat cream cheese with a handheld electric mixer until fluffy.
- ☐ Add sugar and vanilla, beating well.
- ☐ Add eggs, 1at a time, beating well after each addition.
- ☐ Lay a vanilla wafer, flat side down, in each muffin cup. Spoon cream cheese mixture over wafers.
- ☐ Bake for 20 minutes. Allow tarts to cool completely.
- ☐ Serve with cherry filling on top, or pie filling of your choice.

Nutrition Facts



Properties

Glycemic Index:14.51, Glycemic Load:15.51, Inflammation Score:-4, Nutrition Score:3.423043422077%

Nutrients (% of daily need)

Calories: 292.68kcal (14.63%), Fat: 14.83g (22.82%), Saturated Fat: 8.22g (51.35%), Carbohydrates: 37.06g (12.35%), Net Carbohydrates: 36.68g (13.34%), Sugar: 20.02g (22.24%), Cholesterol: 65.52mg (21.84%), Sodium: 162.35mg (7.06%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Protein: 3.67g (7.34%), Vitamin A: 648.95IU (12.98%), Vitamin B2: 0.15mg (8.57%), Selenium: 5.8µg (8.29%), Phosphorus: 64.95mg (6.49%), Calcium: 46.43mg (4.64%), Vitamin B5: 0.36mg (3.59%), Folate: 14.11µg (3.53%), Potassium: 117.97mg (3.37%), Vitamin B1: 0.05mg (3.28%), Vitamin E: 0.4mg (2.68%), Copper: 0.05mg (2.66%), Vitamin B6: 0.05mg (2.6%), Vitamin B12: 0.15µg (2.47%), Vitamin C: 1.79mg (2.16%), Zinc: 0.31mg (2.07%), Magnesium: 7.79mg (1.95%), Iron: 0.3mg (1.65%), Fiber: 0.38g (1.53%), Vitamin B3: 0.27mg (1.33%), Manganese: 0.02mg (1.13%)