

## Gluten Free Cheese Cake



### Filling:

- 3 packages (8 oz each) softened cream cheese
- 1 1/4 cups of sugar
- 2 teaspoons vanilla extract
- 4 eggs

### Directions

- 1 Heat oven to 325°F.
  - 2 For filling, in large bowl, beat cream cheese and sugar on low speed of electric mixer 45 seconds or until blended. Beat in vanilla and eggs, one at a time. Pour into pan or muffin tins. If you want to use a crust, you can use premade crusts like I do. I buy gluten free crust and it works perfect.
  - 3 Bake 1 hour to 1 hour 15 minutes or until puffed and light golden brown. Turn oven off. Let cake stand in oven 15 minutes with door open. Remove from oven. Cool on wire rack. Refrigerate leftovers.
- \*This recipes usually gives me enough for one full cheese cake and eight muffin tin minis.

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tonyakappes.com

