**Vanilla Cheesecake Cupcakes**

**For the Crust**

6-8 Oreo Cookies or Vanilla Wafers

**For the Filling**

8 oz. cream cheese, softened

1/4 cup  sugar

1 tsp.  vanilla

Pinch salt

1 egg

**Directions**

Heat the oven to 350 degrees. Line 8 muffin cups with paper liners. (6 if you prefer more cheesecake filling to crust).

Place one cookie in the bottom of each muffin cup.

For the Filling: BEAT cream cheese, sugar, vanilla, and salt with an electric mixer until very smooth. Add the egg and continue to beat on low speed just until blended. Spoon the cheesecake mixture on top of each cookie.

Bake for 20 minutes, or until set (should no longer jiggle when tapped).

**Homemade Crust \***

½ cup graham cracker crumbs

2 tablespoons unsalted butter, melted

1 tablespoon granulated sugar

Pinch of salt

Combine all ingredients and mix until fully incorporated. Divide the mixture evenly among the 8 muffin cups and gently press down with a cup. Bake at 350 for 5 minutes. Top with cheesecake filling, and bake for 20 minutes, or until puffed and set.

*For pumpkin cheesecake: Add ¼ cup canned pumpkin and ½ tsp pumpkin pie spice to filling.*

*For chocolate cheesecake: Add 1/2 cup melted dark chocolate chips to the filling*

*For jam cheesecake: Top each cheesecake with 1 tsp. of warmed jam before baking and swirl with a skewer or fork.*