

## Mini Lemon Cheesecakes

1 package lemon bars mix  
3-ounce package cream cheese, softened  
3 eggs, divided  
1/3 cup water  
Powdered sugar  
Lemon, raspberry, cherry or blueberry pie filling

Heat oven to 350 degrees. Place 1-5/8 inch miniature paper baking cups in each of 48 miniature muffin cups. Place 1 teaspoon of Ready-Mixed Crust (dry) from lemon bars mix evenly among muffin cups; press into bottoms of cups using a tart tamper or back of a spoon. Bake at 350 degrees for 6 to 8 minutes or until light brown.

In mixing bowl, beat cream cheese and 2 eggs thoroughly in medium bowl, using a wire whisk. Stir in filling mix from lemon bars mix, water and remaining egg until smooth. Fill muffin cups 3/4 full, (about 1 Tablespoon each). Bake at 350 degrees for 20 to 25 minutes or until firm. Cool 10 minutes before removing from pan. For best flavor, refrigerate 2 hours before serving. Sprinkle with powdered sugar and top each with 1/2 teaspoon pie filling. Makes 48. Store tightly covered in refrigerator up to 48 hours or freeze up to 4 months.