

Cherry Cream Cheese Pie

Recipe for Forum Friends Tomball - February 2010

- 1 graham cracker crust 9 inch pie shell
- 1 pkg. 8 oz. cream cheese
- 1 1/3 cups (15 oz) Sweetened Condensed milk
- 1/3 cup lemon juice
- 1 tsp vanilla
- 1 can (1 lb.6 oz) cherry pie filling

Let cheese stand at room temperature till soft; beat till fluffy with mixer. Gradually Blend/stir in milk. Add lemon juice & vanilla; stir until blended. Pour into prepared crust. Chill 2-3 hours before glazing with cherry pie filling. This should be made the day before. Refrigerate once done.