Cherry Cream Cheese Pie

Printed from Cherry Recipes at http://www.cherryrecipes.com/

Similar to cheesecake but with less cream and more tart pop, this pie is a winner.

Ingredients:

8 ounces cream cheese, softened

1 ½ cups sweetened condensed milk

½ cup lemon juice

- 1 teaspoon vanilla extract
- 1 (9-inch) prepared Graham cracker pie crust
- 1 (15-ounce) can cherry pie filling

Directions:

- 1) Combine cream cheese and milk in a medium bowl; whip until smooth and fluffy. Add lemon juice and vanilla; beat well.
- 2) Pour mixture into pie crust. Chill 2 hours, until set. Pour cherry pie filling over pie; chill an additional 1 to 2 hours, until slightly set. Serve cold.