

Cherry Cream Pie

This simple recipe for Cherry Cream Pie is made with cream cheese and cherry pie filling.

Prep Time: 25 minutes

Ingredients:

- 1 cup corn flakes cereal, crushed
- 2 tablespoons sugar
- 1/3 cup butter, melted and cooled
- 8 ounces cream cheese, room temperature
- 15 ounce can sweetened condensed milk
- juice and zest from 1 lemon*
- 1 teaspoon vanilla
- 21 ounce can cherry pie filling**

Preparation:

Combine first 3 ingredients. Press into bottom and up sides of 9-inch pie plate. Chill. With electric mixer, beat cream cheese until fluffy. Drizzle in sweetened condensed milk. Continue mixing while adding lemon juice and zest. Add vanilla. Combine completely. Pour into prepared crust. Chill for at least 3 hours or overnight. Serve pie with cherry pie filling as garnish.

Serves 6 to 8.

Notes in the Margin:

* 1/3 cup lemon juice may be substituted.

** Other garnishes could be fresh berries, fruits or other pie filling flavors.