

Recipe

from the kitchen of _____

CHERRY CHEESE PIE

Makes one 9-inch pie

- 1 (9-inch) graham cracker crumb crust
or baked pastry shell
- 1 (8-ounce) package cream cheese,
softened
- 1 (14-ounce) can Eagle[®] Brand
Sweetened Condensed Milk (NOT
evaporated milk)
- $\frac{1}{3}$ cup ReaLemon[®] Lemon Juice from
Concentrate
- 1 teaspoon vanilla extract
- 1 (21-ounce) can cherry pie filling, chilled

In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in ReaLemon and vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

_____ serves _____

