

## Cherry-0 Cream Cheese Pie

### **Graham cracker crust** (buy a purchased one or make your own)

Combine 1 ½ cups (18 crackers) fine graham cracker crumbs (buy crumbs or make your own by placing the crackers in your blender or food processor), ¼ C sugar, and ½ C melted butter or margarine (1 stick). Mix well. Press firmly into an unbuttered 9-inch pie plate (use another 9 inch pie plate to help press the crumbs down firmly and evenly.) Bake in a 350 degree oven for about 8 minutes or until the edge is lightly browned. Cool.

### **Filling**

1 8 oz. pkg. cream cheese, softened

1 (14 oz.) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)

1/3 C lemon juice

1 t. vanilla

1 (21 oz.) can cherry pie filling, chilled

1. With mixer, beat cream cheese in large bowl until fluffy. Gradually beat in Eagle Brand until smooth. Stir in lemon juice and vanilla. Pour mixture into crust. Chill at least 3 hours.

2. To serve, top pie with cherry pie filling. Store leftovers covered in refrigerator.