

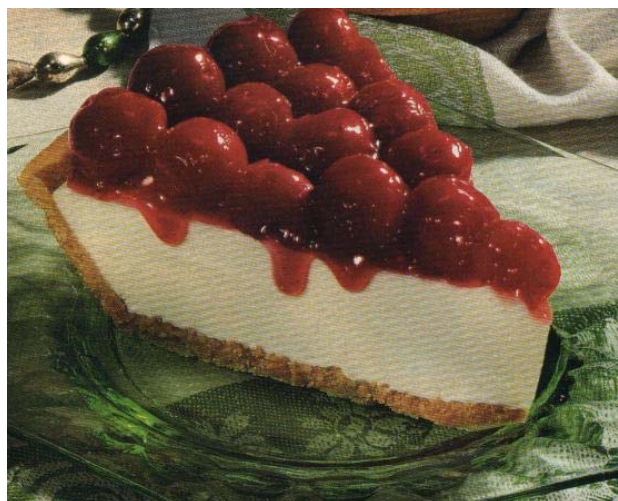
## **Cherry-O-Cream Cheese Pie**

Top 10 !!!!!!! This pie is my specialty. It's fairly simple to make but so dramatic to serve. I usually make it using raspberries instead of the cherries.

1 pastry shell ( 9 inches), baked  
1 to 2 pkgs. (8 oz. each) cream cheese,  
softened  
1 (14 oz.) can sweetened condensed milk  
1/3 cup lemon juice  
1 tsp. vanilla  
1 (20 oz.) can prepared cherry pie filling  
OR

### **CHERRY GLAZE:**

1 pint fresh, pitted cherries  
1-1/2 Tb. cornstarch  
1/2 cup sugar  
1/2 cup water



In a mixing bowl beat cream cheese until fluffy.  
Gradually add milk; blend well.  
Add lemon juice and vanilla and mix until thickened.  
Pour into baked shell.  
Spread prepared cherry pie filling on top; chill.

### **CHERRY GLAZE:**

In 2-quart saucepan mix the sugar and cornstarch.  
Stir in water, gradually, until smooth.  
Add cherries and cook, stirring over medium heat until thickened and bubbly.  
Remove from heat; cool.  
Spread cooled glaze on top of cream cheese mixture; chill.

Yield: 6 to 8 servings.

NOTE: Raspberries, blueberries, strawberries, or even pineapple can replace the cherries.

Special Note: I now make my pie using 2 packages of (8 oz.) cream cheese instead of 1 (8 oz.) package, called for in the recipe. The rest of the ingredients are the same. Light cream cheese can easily replace the regular cream cheese.