

Cherry Cream Cheese Pie II

Judy Tourville

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

CRUST

1 package (10 ounce)
shortbread cookies
1/3 pound butter (do not use
margarine), room
temperature

FILLING

2 packages (8 ounce ea)
cream cheese, room
temperature
2 eggs
1 teaspoon vanilla
1 teaspoon lemon juice
3/4 cup granulated sugar
1 can cherry pie filling

In a bowl, crumble the cookies. Add the butter and blend together.

Grease a ten-inch pie plate and press the cookie mixture, using your hands, into the bottom and up the sides of the pie plate.

Place the cream cheese into the bowl of a mixer. Beat until smooth. Add the eggs, vanilla, lemon juice and sugar to the bowl. Beat until smooth. Pour into the pie crust.

Bake in a 350 degree oven for 20 to 25 minutes until the crust is lightly browned.

Allow the pie to cool. Top the pie with the contents of one can of cherry pie filling (or any other flavor desired). Spread evenly over the top.

Chill the pie for at least three hours before serving.

Per Serving (excluding unknown items): 2980 Calories; 175g Fat (51.7% calories from fat); 51g Protein; 317g Carbohydrate; 3g Dietary Fiber; 935mg Cholesterol; 1594mg Sodium. Exchanges: 6 1/2 Lean Meat; 0 Fruit; 31 Fat; 20 Other Carbohydrates.