

Maries Cherry Cheese Cake

Mrs Donald B Reibel

St Timothy's - Hale Schools - Raleigh, NC - 1976

CRUST

1 cup flour

1 cup chopped pecans

1/4 to 1/2 cup sugar

*1 stick butter or margarine,
melted*

FILLING

2 packages Dream Whip

1 teaspoon vanilla

3/4 cup sugar

1 cup milk

*1 large package cream
cheese, softened*

1 or 2 cans cherry pie filling

Preheat the oven to 350 degrees.

In a bowl, mix together the flour, pecans, sugar and melted butter. Press into the bottom of a greased 9x12-inch pan.

Bake for 15 minutes. Cool.

In a bowl, whip the Dream Whip with the milk and vanilla.

In a bowl, cream the creamed cheese and sugar. Add to the whipped cream mixture. Pour over the cooled crust.

Spread the cherry pie filling over the whipped filling.

Place in the refrigaertor to set.

Per Serving (excluding unknown items): 4386 Calories; 264g Fat (52.6% calories from fat); 51g Protein; 483g Carbohydrate; 16g Dietary Fiber; 536mg Cholesterol; 1793mg Sodium. Exchanges: 7 1/2 Grain(Starch); 3 Lean Meat; 1 Non-Fat Milk; 50 1/2 Fat; 23 Other Carbohydrates.