

Cherry Blueberry Delight

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*2 cups graham cracker crumbs,
crushed
4 tablespoons sugar
1/2 cup butter, melted
1 package (8 ounce) cream cheese
1 cup powdered sugar
1/2 pint whipping cream
2 cans cherry or blueberry pie filling*

In a bowl, combine the cracker crumbs with the sugar and butter. Pat into a 9x13-inch pan.

Beat the cream cheese with the powdered sugar.

Whip the whipping cream and fold into the cheese mixture.

Pour the mixture over the crust.

Pour the pie filling on top.

Refrigerate.

Per Serving (excluding unknown items): 3814 Calories; 278g Fat (64.4% calories from fat); 35g Protein; 311g Carbohydrate; 5g Dietary Fiber; 829mg Cholesterol; 2730mg Sodium. Exchanges: 8 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 54 Fat; 11 1/2 Other Carbohydrates.