

Cherry Cream Cheese Pie

June Munger

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

3 ounces cream cheese
1 teaspoon vanilla
1/2 cup sugar
1/2 pint whipping cream
1 can cherry pie filling
1 graham cracker pie crust

In a bowl, cream the cream cheese, vanilla and sugar.

In a bowl, whip the whipping cream and fold into the cream cheese mixture.

Pour into the graham cracker crust.

Pour the cherry pie filling into the center of the cream cheese mixture.

Chill overnight.

Per Serving (excluding unknown items): 2095 Calories; 119g Fat (49.6% calories from fat); 14g Protein; 257g Carbohydrate; 3g Dietary Fiber; 420mg Cholesterol; 387mg Sodium. Exchanges: 1 Lean Meat; 1/2 Non-Fat Milk; 23 Fat; 16 1/2 Other Carbohydrates.