

# Whipped Cream Pie

*Lydia Duffney*

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

*1 graham cracker pie crust  
(9 ounce)*

*1/2 pint heavy cream*

*1 package (8 ounce) cream  
cheese*

*1/2 cup powdered sugar*

In a bowl, whip the heavy cream.

In a bowl, cream the cream cheese and powdered sugar. Fold the creamed mixture into the whipped cream. Pour the mixture into the pie crust.

Place in the refrigerator and let set until serving.

(You may serve cherry, strawberry or pineapple pie filling on the side and put a dab on the pie.)  
(Can be made a day or two before serving.)

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Per Serving (excluding unknown items): 1864 Calories; 169g Fat (80.0% calories from fat); 22g Protein; 73g Carbohydrate; 0g Dietary Fiber; 581mg Cholesterol; 776mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 32 1/2 Fat; 4 Other Carbohydrates.