Cherry Cheese Pie

Recipe by Hershey's/Borden

Makes one 9-inch pie

Ingredients

- 1 9-inch graham cracker crumb crust or baked pastry shell
- 1 8-ounce package cream cheese, softened
- 1 14-ounce can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1/3 cup ReaLemon Lemon Juice from Concentrate
- 1 tsp vanilla extract
- 1 21-ounce can cherry pie filling, chilled

Instructions

1. In a large mixer bowl, beat cream cheese until fluffy.
2. Gradually beat in sweetened condensed milk until smooth.
3. Stir in ReaLemon lemon juice and vanilla.
4. Pour into prepared crust.
5. Chill 3 hours or until set.
6. Top with cherry pie filling before serving.
7. Refrigerate leftovers.

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