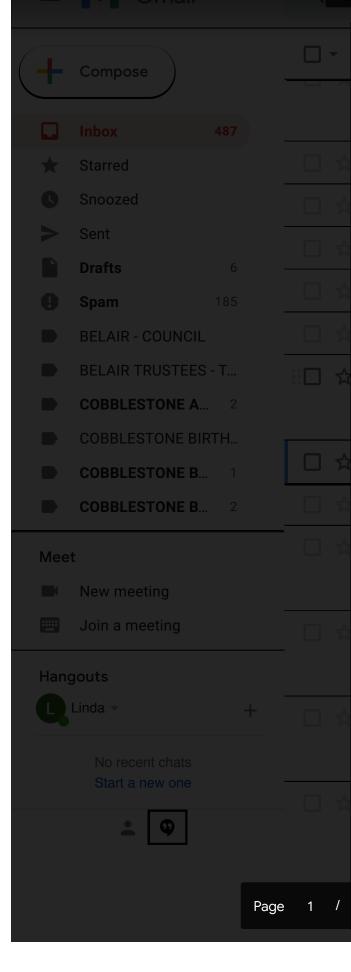
CHERRY-O-CREAM CHEESE PIE. Open with -

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CHERRY-O Jud

1 (9 inch) crumb crust (Graham Crack
1 (8 oz) package Cream Cheese
1 can Eagle Brand Sweetened Condex
1/3 cup bottled Realemon Reconstit
1 teaspoon vanilla extract
1 (1 lb 6 oz) can prepared Cherry Pie

Let Cream Cheese stand at room ten Gradually add Sweetened Condense stirring; stir until thoroughly mixed. Add Lemon Juice and Vanilla Extract; Turn into prepared (cooled) crust. Chill 2 to 3 hours in refrigerator (Do Garnish top of pie with Cherry Pie Fil (I use Prepared Cherry Pie Filling

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1 (1 lb) can drained red tart pitted ch
2 tablespoons sugar
2 teaspoons corn starch
Juice from drained Cherries

Blend sugar and cornstarch; stir in ch Cook until thickened and clear, stirrin Stir in a few drops red food coloring Add Cherries.

Cool; garnish top of pie.

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