

## **Strawberry Cream Cheese Cake**

1 pkg. strawberry cake mix  
1 8 oz. pkg. of cream cheese  
1 egg  
1 can of cherry pie filling

Note: Where the cake mix calls for oil or butter, use the cream cheese instead.

Put the 8 oz. pkg. of cream cheese in a microwave safe mixing bowl and nuc on high for 30 seconds or until cream cheese is slightly melted.

Carefully mix cake mix, egg, and cream cheese until there are no lumps.

Use whatever nonstick cooking grease you like to coat a 9x11" pan and fill pan with mix.

Cook for the allotted time on the box of cake mix. When toothpick testing cake to see if it is done, it will not come out clean like normal, the cream cheese will melt to the toothpick so use your discretion.

Let cool and top with cherries.

Best served slightly warm.

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