

Cherry Cheesecake

1 pkg. 8 oz. cream cheese, softened
1 can 14 oz. sweetened condensed milk
1 /4 cup lemon juice
1 egg
1 graham cracker crust, regular or chocolate

1 can 20 oz. cherry pie filling



In mixing bowl beat cream cheese on medium speed of electric mixer until fluffy.
Gradually beat in sweetened condense milk and lemon juice.
Add egg, beating until just combined.
Pour mixture into crust.
Place crust on cookie sheet.
Bake at 300 degrees for 50 – 60 minutes or until center is almost set.
Cool on wire rack for 1 hour.
Refrigerate at least 3 hours.
Spoon on pie filling.
Refrigerate again to set fruit.

Contributed by: Cheryl Schmit

I put the can of pie filling in the refrigerator when I start making the pie. That way, by the time I need it, it's already cold. This recipe works well with any flavor fruit pie filling.