

Spring Baking



CHERRY CHEESECAKE

Ingredients

Crust

- 2 cups graham wafer cracker crumbs
- 1/4 cup melted margarine
- 1/4 cup white sugar.

Filling

- 8 ounce package cream cheese
- ¾ Cup powdered sugar
- 2 cups cool whip
- 1 tsp vanilla extract (we have here)
- Large can of cherry pie filling.

Instructions

1. To make the crust, take the first 3 ingredients, mix together and press lightly into 9x9 pan
2. Cream the cream cheese and sugar together and then fold in the cool whip and vanilla.
3. Spread over crust and top with pie filling.
4. Chill for 3 hours before serving.

