Cherry Cheesecake Pie (Grandma Marilyn’s recipe)

Ingredients:

For the crust:

1 ¼ C graham cracker crumbs

2 Tbsp sugar

1/3 C butter

For the filling:

1 pkg (8 oz) cream cheese

½ C sugar

1 tsp vanilla

1 tub (8 oz) frozen cool whip, defrosted (or 1 C real whipped cream, mixed with 5 tsp sugar)

½ C sour cream (optional)

For the topping:

1 can cherry pie filling (or any flavor you want, like strawberry, peach, etc)

Instructions:

1. Melt butter for crust in glass pie pan
2. Add graham cracker crumbs and sugar and mix into butter
3. Press crust onto bottom and sides of pie pan
4. Microwave for 1 minute
5. Cool before filling
6. In mixing bowl, beat cream cheese, sugar and vanilla til creamy and smooth
7. Add whipped cream and sour cream (optional) and mix well
8. Pour into cooled graham cracker crust
9. Spread cherry pie filling evenly over the pie
10. Chill until ready to serve