

CHERRY CHEESECAKE PIE ..... Janet Ward's

- 1 6-ounce graham cracker pie crust
- 1 8-ounce package cream cheese (softened)
- 1 14-ounce can sweetened condensed milk
- 1/3 cup lemon juice
- 1 teaspoon vanilla
- 1 21-ounce can cherry pie filling

Let cream cheese stand at room temperature until softened. In medium bowl, beat cream cheese until light and fluffy. Slowly add sweetened condensed milk, beating until smooth. Stir in lemon juice and vanilla until well mixed. Pour into crust. Chill 3 hours, until firm, and then top with cherry pie filling.

**PIES**

