

Cherry Cream Cheese Pie

Graham Cracker Crust*

1 1/3 cups graham cracker crumbs

1/4 cup sugar

1/3 cup melted butter

Blend ingredients in a bowl with a fork, mixing well. Press mixture evenly into a 9-inch pie plate. Press onto the bottom and up the sides of the pie plate.

Bake at 375° about 5-6 minutes until lightly browned. Cool.

Filling

8oz cream cheese

1 ½ cups powdered sugar

1 tsp vanilla extract

1 cup heavy whipping cream

Beat cream cheese, sugar, and vanilla in a large bowl until smooth.

In a separate bowl, beat whipping cream until stiff peaks form. Gently fold whipped cream into cream cheese mixture.

Spoon into cooled pie crust, leveling top. Don't worry if it doesn't all fit.

Top with one jar of Cedar Spring Farm's Cherry Jam

Refrigerate for at least 3 hours or overnight.

*A store-bought graham cracker crust or chocolate cookie crust make this recipe really easy!!

Try this with our Blueberry Jam too!

Extra filling? Fold in a tablespoon or 2 of any flavor berry jam until mixed through, but still streaky. This is pretty served in a wine glass with a cookie.