



use own crust

STRAWBERRY CHEESE PIE

Makes one 9-inch pie

- 1 (9-inch) baked pastry shell or graham cracker crumb crust
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- $\frac{1}{2}$ cup ReaLemon® Lemon Juice from Concentrate
- 1 teaspoon vanilla extract
- 1 quart fresh strawberries, cleaned and hulled
- 1 (16-ounce) package prepared strawberry glaze, chilled

In large mixer bowl, beat cheese until fluffy. Gradually beat in Eagle Brand until smooth. Stir in ReaLemon and vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with strawberries and desired amount of glaze. Refrigerate leftovers.



sliced berries & stirred into glaze. Chill until thickened before pouring over cheese mixture

I used Nancy's Glaze, but can't buy it. I used my big deep ceramic pie plate