

# Cherry Chess Pie

- 1 - 9 in. graham cracker crumb crust or  
baked pastry shell
  - 1 - 8oz. cream cheese, softened
  - 1 - 14 oz. can Eagle Brand Sweetened Condensed  
milk (NOT evaporated milk)
  - 1/2 3 cup "Real - Lemon" - Lemon juice from Concentrate
  - 1 teaspoon vanilla
  - 1 - 2 1/2 oz. can cherry pie filling, chilled
- On lg mixer bowl, beat cheese until fluffy -  
Gradually beat in E.B. milk until smooth -  
Stir in lemon juice and vanilla - Pour into  
prepared <sup>crust</sup>, Chill 3 hours or until set - Top  
with desired amount of pie filling before serving -  
Over