

Cherry Cheesecake

Submitted by Kathy Willson

1 Graham Cracker Crust
1 can of Eagle Brand Milk
1 pkg. (8 oz.) Philadelphia Cream Cheese
1/3 cup of Lemon Juice
1 tsp. Vanilla
1 can of Cherry Pie Filling

Combine the Eagle Brand Milk, Philadelphia Cream Cheese, Lemon Juice, and Vanilla in a food processor or a mixing bowl. Use food processor or mixer to mix these ingredients into a smooth mixture. Pour mixture into the Graham Cracker Crust and top with the Cherry Pie Filling. Chill the cheesecake in the refrigerator for at least 1 hour before serving.

Some people enjoy this cheesecake without the Cherry Pie Filling. You may also top this cheesecake with any other topping that you would like to use.