

Cherry Cream Pie

- 1 ea graham cracker pie crust (9 inch)
- 1 pkg cream cheese (8 oz)
- 1 can Eagle Brand milk (14 oz)
- 1/3 cup lemon juice
- 1 tsp vanilla
- 1 can cherry pie filling (21 oz)

In medium mixing bowl, beat cream cheese until fluffy. Add Eagle Brand milk and mix until smooth. Stir in lemon juice and vanilla. Pour into graham cracker crust. Refrigerate until firm. Top with cherry pie filling. Refrigerate until ready to serve

Notes: Another of Tim' favorites. Quick and easy and delicious!