

PHILLY CHERRY PIE 1*

“Recipe by Ann Kops – O.M. Hartman”

Ingredients (serves 8)

1 (8 oz. pkg) cream cheese
2 tablespoons heaping sour cream
½ teaspoon vanilla
½ teaspoon caramel flavoring
½ cup powdered sugar
1 pkg Dream Whip Topping
1 9 inch baked pie crust
2 cups pitted sweet cherries
1 cup water
2 tablespoons cornstarch
1 teaspoon cherry flavoring
½ cup sugar
1 teaspoon fresh lemon juice

Directions

- Combine cream cheese, sour cream, flavorings, powdered sugar
- Mix well and fold in Dream Whip topping—blend well.
- Pour into pie shell—cover with cooled cherry topping
- Refrigerate 2 hours.
- Optional: garnish with additional Dream Whip

Topping: Thoroughly mix cherries, water, cornstarch & sugar in Sauce pan. Bring to a boil, stirring constantly. Cook slowly 5 minutes Until thick and clear: add flavoring, lemon juice and food coloring if desired. Set aside to cool.

For Diabetic: In place of ½ cup sugar use 1 tablespoon liquid sucharel. Maybe add a little more cornstarch.

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