

Cherry Cheesecake

Notes

I just use the pre-made crusts from the store – it's a lot easier!

Ingredients

Graham Cracker Crust

1 ¼ cups graham cracker crumbs

¼ cup margarine, softened

¼ cup sugar

Filling

1 (8 ounce) package cream cheese

1 cup powdered sugar

1 teaspoon vanilla extract

1 cup heavy cream, whipped

1 (12.5 ounce) can cherry pie filling (or other filling of your choice)

Process

Mix graham cracker crumbs, margarine, and sugar in a bowl until well incorporated and crumbly. Press into a pie plate, going up the sides as much as possible.

Beat together the cream cheese, sugar, and vanilla in a bowl until smooth and spreadable. Whisk whipped cream into cream cheese mixture until smooth. Pour cream cheese into prepared crust. Smooth the top with a spatula, and refrigerate until firm, about 2 to 3 hours. Spread the cherry pie filling over the top and refrigerate until serving.