

## Cream Cheese Fruit Pie

### Ingredients:

- 1 (8 oz. package) cream cheese, softened
- 1 (14 oz. can) sweetened condensed milk
- ½ c. freshly squeezed lemon juice
- 1 tsp. vanilla extract
- 1 (9 inch) graham cracker crust
- 1 (21 oz. can) cherry pie filling or any type pie filling you desire

### Directions:

1. In large mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Mix in lemon juice and vanilla until very well combined. This is important so that it is combined enough and will firm up.
2. Pour into graham cracker crust and chill at least 3 hours. Pour on cherries (you might not need all of it) before serving.

### *Recipe notes:*

- You definitely want softened cream cheese for this recipe; if it isn't soft enough, you will get lumps.
- You can substitute whatever pie filling you desire, such as strawberry, peach, or blueberry.