



## KATIE'S EASY CHERRY CHEESECAKE RECIPE



### What You'll Need

- 1 Pre-made graham cracker pie crust (found in the cake and baking section of your market)
- 1 Cup granulated sugar
- 5 Cups cream cheese (softened)
- 3 Tbsp flour
- 1 Tbsp Vanilla
- 1 Cup sour cream
- 4 Eggs
- 1 Can pre-made cherry pie filling (the 21 oz. size)
- Large Mixing Bowl
- Electric Mixer

**Before You Start:** Preheat oven to 325° and bake the pie crust about 10 minutes or according to package directions.

**Let's Make It!** In a large mixing bowl combine cream cheese, sugar, flour and vanilla, mix on medium speed until creamy, reduce speed to slow and add eggs one at a time mixing well, continue mixing until well blended. Spread into pie crust and bake 40 minutes, or until the center is set (it no longer jiggles). Cool at room temperature and then place in refrigerator for a minimum of 4 hours. Remove from refrigerator and pour cherry pie filling over the top. Easy peazzy!

Serves 6-8

**Katie's Tid Bits\*** You can make your own pie crust by using 6-8 graham crackers (crushed), 3 Tbsp of sugar and 3 Tbsp of butter (room temp), mix together and press evenly into a baking dish, bake 10 minutes at 325° and then proceed with recipe.

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