

July 6, 2018
Cherry Cheese Delight

Ingredients:

CRUST

- 1 c. all-purpose flour
- 1 c. chopped pecans
- ½ c. packed brown sugar
- ½ c. butter or margarine, softened

FILLING

- 2 packages (8 oz. each) cream cheese, softened
- ½ c. confectioners' sugar
- 1 tsp. Vanilla extract
- 1 carton (12 oz.) frozen whipped topping, thawed
- 2 cans (21 oz. each) cherry pie filling

Directions:

In a bowl, combine flour, pecans and brown sugar. With a fork, stir in butter until crumbly. Lightly pat into an ungreased 13-in. X 9-in. X 2-in. Baking dish. Bake at 350° for 18-20 minutes or until golden brown. Cool completely.

For the filling, in a mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth. Fold in whipped topping. Carefully spread over crust. Top with pie filling. Cover and refrigerate for at least 2 hours.



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