

Cherry Cheesecake

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Rarely served but always enjoyed, the cherry version of classic cheesecake is simply one of the best.

Ingredients:

3 (8-ounce) tubs cream cheese, softened
¾ cup sugar
3 large eggs
1 teaspoon vanilla extract
1 (9-inch) prepared Graham cracker pie crust
1 (21-ounce) can cherry pie filling

Directions:

- 1) Preheat oven to 450°F.
- 2) Combine cream cheese, sugar, and eggs in a large bowl; beat well until thick and smooth. Add vanilla and beat until smooth.
- 3) Pour mixture into prepared pie crust. Bake 10 minutes. Reduce oven temperature to 250°F; continue baking an additional 30 minutes, until filling is set.
- 4) Loosen the cake from the rim of the pie pan. Allow to cool before removing rim of pan.
- 5) Chill pie until firmly set. Top with cherry pie filling and serve.