

Cheesecake with Cherries



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Graham Cracker Crust

2 cups Yumee Yumee Graham Cracker crumbs
3 tablespoons granulated sugar
1/2 cup butter, melted

Cheesecake and Topping

3 (8 ounce) packages cream cheese, softened
1 cup plus 2 tablespoons granulated sugar
3 eggs
1 1/2 teaspoons vanilla extract
2 (21 ounce) cans cherry pie filling, chilled

In a medium bowl, mix together Graham Cracker crumbs and sugar. Add butter, and mix well. Press into the bottom of two greased 8-inch square baking dishes. Set aside.

In a large bowl, beat cream cheese and sugar until light and fluffy. Add eggs and vanilla; mix well. Pour cream cheese mixture over crust.

Bake at 350 degrees for 40 to 45 minutes, or until center is set. Allow cheesecake to cool for 1 hour. Chill for at least 8 hours, or overnight. Top cheesecake with chilled pie filling and serve.

Serves about 18

Cook's Note: *Electric mixer required to make filling.*