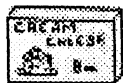


# Cherry Cheese Cake

## You Need:



1 - 8 oz. pkg.  
cream cheese



1/2 tsp.  
vanilla



1 pkg. 6 graham  
cracker tart crusts



1/2 cup instant  
cherry pie filling



1/4 cup +  
2 Tb. sugar



one egg



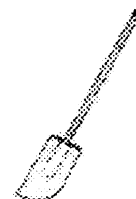
1/2 cup dry  
measuring cup



1/4 cup dry  
measuring cup



metal  
spatula



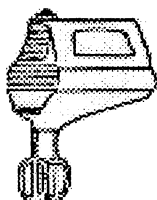
rubber spatula



1/2 teaspoon



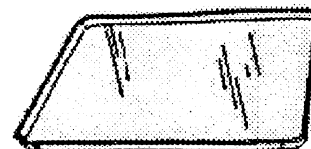
1 Tablespoon



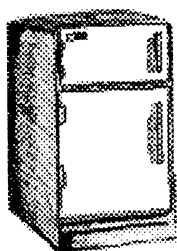
handmixer



large bowl



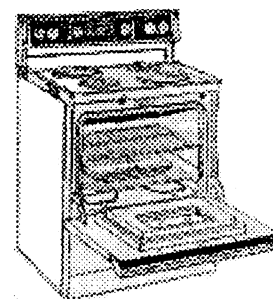
jelly roll pan



refrigerator



cooling rack

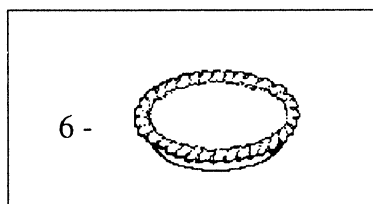
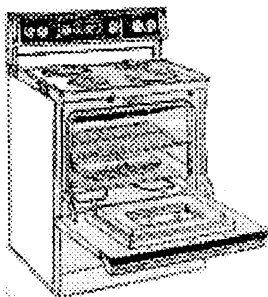


stove

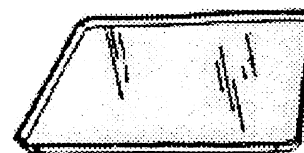
**1.**



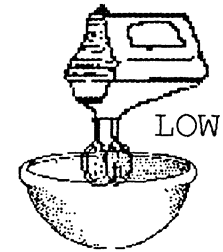
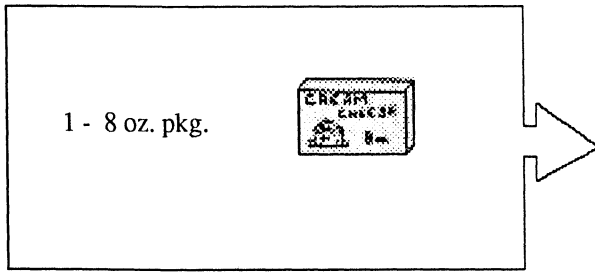
350°



6 -



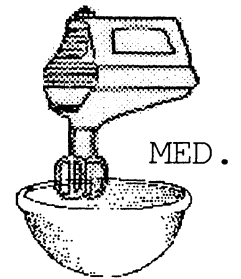
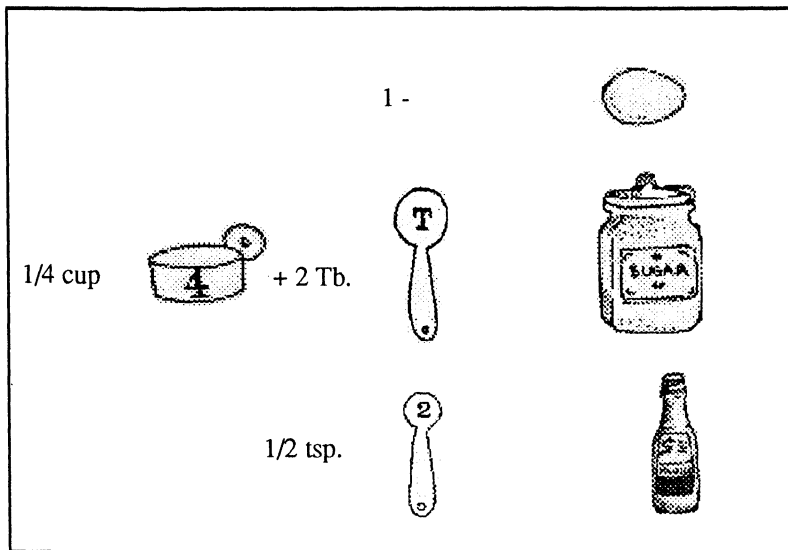
2.



Cream the 8 oz. pkg. of cream cheese with a handmixer on LOW until smooth.

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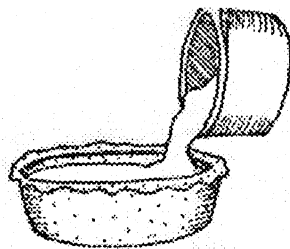
3.



Measure and add 1 egg, 1/4 cup + 2 Tb. sugar and 1/2 tsp. vanilla.  
Beat on MEDIUM until real smooth.

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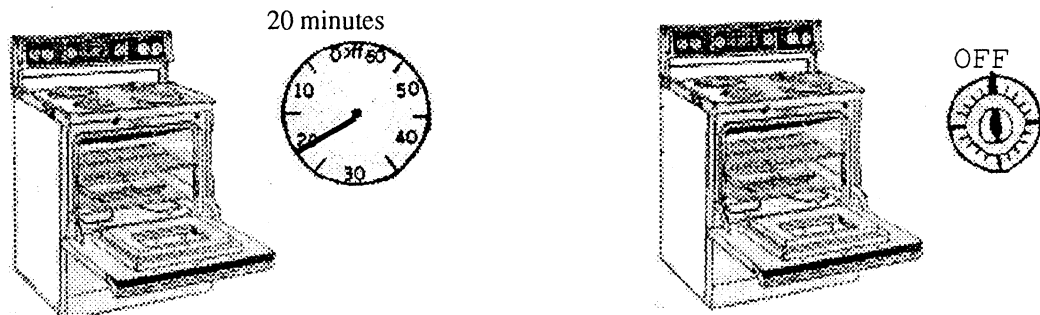
4.



Fill batter into 6 crusts 2/3's full.

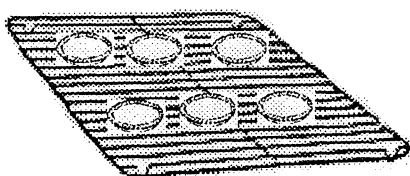
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5.



Bake 20 minutes. Remove from oven. Turn oven OFF.

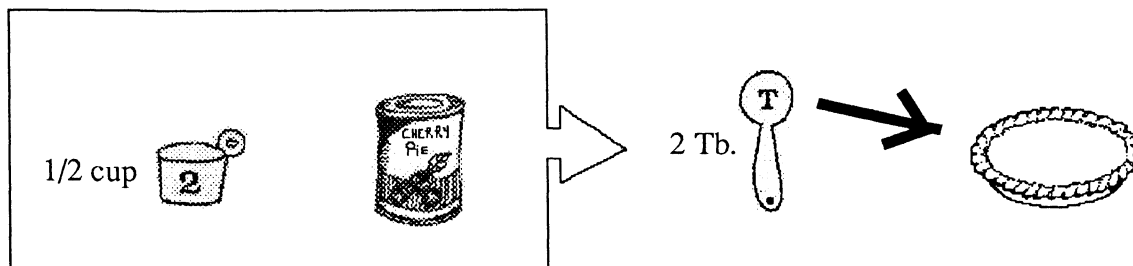
6.



Transfer cheesecakes to cooling rack to cool.

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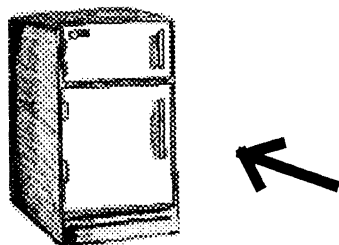
7.



Measure 1/2 cup cherry pie filling. When cool, top each cheesecake with 2 Tb. cherry pie filling.

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8.



Refrigerate before serving.

## CHERRY CHEESECAKE

### You Need:

1 - 8 oz. pkg. cream cheese	1/2 teaspoon
1/2 tsp. vanilla	Tablespoon
1 pkg. 6 graham cracker tart crusts	handmixer
1/2 cup instant cherry pie filling	large bowl
1/4 cup + 2 Tb. sugar	jelly roll pan
1 egg	refrigerator
1/2 cup dry measuring cup	cooling rack
1/4 cup dry measuring cup	stove
metal spatula	
rubber spatula	

1. Preheat oven to 350°. Place 6 graham cracker crust tarts on jelly roll pan.
2. Cream the 8 oz. pkg. of cream cheese with handmixer on LOW until smooth.
3. Measure and add 1 egg, 1/4 cup + 2 Tb. sugar, and 1/2 tsp. vanilla. Beat on MEDIUM until real smooth.
4. Fill batter into 6 crusts 2/3 full.
5. Bake 20 minutes. Remove from oven. Turn oven OFF.
6. Transfer cheesecakes to cooling rack to cool.
7. Measure 1/2 cup cherry pie filling. When cool, top each cheese cake with 2 Tb. cherry pie filling.
8. Refrigerate before serving.