



## Cheese Cake

From Mary

2 (8 ounce) packages cream cheese, softened

$\frac{1}{2}$  cup sugar

$\frac{1}{2}$  teaspoon vanilla

2 eggs

1 ready to use graham cracker crust, or

1 homemade graham cracker shell, per package directions

1 can cherry or blueberry piefilling, chilled

- Mix cream cheese, sugar, vanilla with electric mixer til thoroughly blended
- Add in eggs, blending thoroughly
- Pour into pie crust
- Bake at 350 degrees for 40 minutes or until center is almost set.
- Cool
- Spread pie filling over top of cooled cheesecake
- Refrigerate 3 hours or overnight.

Tips: Cheesecake may be frozen up to 2 months if not covered with topping. I find the topping gets mushy if frozen.

Cream cheese may be softened in the microwave. Package directions say unwrap totally, then microwave on high for 15 seconds. I usually microwave it on half power for about 1 minute with good results.

Dad seemed to prefer the cherry pie topping.