

Cherry Cheese Delight

SOURCE: QUICK COOKING, May/June 2001 (Kathy Branch – W Palm Beach FL)

Ready in 10 minutes or less

INGREDIENTS:

1 C all-purpose flour
1 C chopped pecans
1/2 C packed brown sugar
1/2 C butter OR margarine, softened

FILLING:

2 pkgs (8 oz each) Cream cheese, softened
1/2 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 bowl, combine flour, pecans + brown sugar – with a fork, stir in butter till crumbly – lightly pat into un-greased 13x9x2" baking dish – bake 18-20 minutes at 350° F or till golden brown – cool completely.

Filling: in mixing bowl, beat cream cheese, sugar + vanilla till smooth – fold in whipped topping – carefully spread over crust – top with pie filling – cover/refrigerate for at least 2 hours.

Yield: 12-15 servings