

# CHEESECAKE CHERRY PIE

## Ingredients:

### Graham Cracker Crust:

- 2 Sleeves Graham Cracker
- 1 Stick Butter

### Cherry Filling/Topping:

- 1 Quart pitted and crushed cherries
- 3 TBSP Water
- 2 TSP Corn Starch
- 1 TBSP Pure Maple Syrup
- 2 TBSP Stevia
- 2 TBSP Fruit Pectin (*the Jell Form- I like Sure Jell*)

### Cheese Cake:

- 1 Pack Cream Cheese
- 1 TSP Vanilla
- 1 Egg
- 1 Dry Vanilla Pudding Mix
- 2 Cups Milk

### Whipped Cream

- 1 Pint heavy whipping cream
- 1 TBSP Stevia
- 2 TBSP Splenda

Preheat oven to 350 °F

## Directions:

### Step 1: Graham Cracker Crust

Take 2 sleeves of graham crackers, crumble them up until they resemble sand. Mix 1 stick melted butter. Press on to the pie pan making a thin layer of graham cracker crust that covers the bottom and edges of the pan. Place in fridge to cool and harden. Bake at 350 °F for 5-7 minutes. Remove and set aside.

### Step 2: Cherry Filling/Topping

Pit and crush 1 quart of rip cherries. Place in pan with 3 TBSP water, 1 TBSP pure maple syrup, 2 TBSP Stevia, 2 TSP Corn Starch, bring to boil stirring often. Add 2 TBSP fruit pectin (the jell kind), continue stirring. Boil for 2 minutes. Remove from heat. Place the mixture in a bowl in the fridge to cool.

### Step 3: Cheese Cake

Mix dry vanilla pudding in 2 cups chilled milk (NOT THE INSTANT KIND, the kind that has needs boiling water only you WILL NOT us boiling water but chilled milk) set aside. Mix 1 pack cream cheese (make sure it's warmed up to room temp), 1 tsp vanilla, 1 egg. Add the vanilla pudding/milk mixture. Thoroughly mix, you don't want ANY clumps. Pour the mixture on top of the graham cracker crusted pan. Place in preheated oven. Bake 40 to 50 minutes. Remove from oven. Once cooled on a wire rack place in fridge to further cool.

### Step 4: Whipped Cream

In a bowl mix whole whipping cream, 1 TBSP Stevia, 2 TBSP Splenda. Mix until it resembles a fluffy cloud. Do not overmix.

### Step 5: Put it all together

Remove Cheese cake and Cherry filling/Topping from the fridge. Pour cherry filling on top of the cheese cake. Once pieces are cut add a large spoonful of Whipped Cream to the pie piece.

ENJOY!

