

## Recipe:

## Cherry Cream Cheese Pie

In stand mixer with paddle attachment cream the cream cheese until light and fluffy, about 3 to 5 minutes. Slowly add the milk, mixing on low speed until well combined. Stir in the lemon juice and vanilla and pour into the crust. Place the pie in the refrigerator for at least 2 hours, up to overnight, until well chilled and set. Top the pie with the pie filling just before serving.

## Software:

8 oz cream cheese, room temperature  
14 oz can sweetened condensed milk  
½ cup lemon juice  
1 tsp vanilla extract  
9 inch graham cracker crust  
21 oz can cherry pie filling

## Hardware:

Stand Mixer