

Cherry lovers never had it so good!

CRAMY CHEESE 'N CHERRY PIE

3 cups Kellogg's Rice Krispies cereal	2 tablespoons sugar
$\frac{1}{2}$ cup regular margarine or butter	4 pkgs. (3 oz. each) cream cheese, softened
$\frac{1}{4}$ cup sugar	2 eggs
$\frac{1}{2}$ teaspoon cinnamon	1 teaspoon vanilla flavoring
1 carton (8 oz., 1 cup) dairy sour cream	$\frac{1}{3}$ cup sugar
	2 teaspoons lemon juice
	1 can (1 lb. 5 oz.) cherry pie filling

1. Measure Rice Krispies cereal. Crush to $1\frac{1}{2}$ cups. Set aside.
 2. Melt margarine in small saucepan over low heat. Remove from heat. Stir in the $\frac{1}{4}$ cup sugar and the cinnamon. Add crushed cereal. Mix well. With back of spoon, press mixture evenly and firmly around sides and in bottom of 9-inch pie pan to form crust. Refrigerate.
 3. In small mixing bowl, mix together sour cream and the 2 tablespoons sugar. Set aside.
 4. In large mixing bowl, beat cream cheese until smooth. Add eggs, vanilla, the $\frac{1}{3}$ cup sugar and 1 teaspoon of the lemon juice. Beat until well combined. Pour mixture into crust. Bake in oven at 375°F about 20 minutes or until set. Remove from oven. Spread sour cream mixture over top. Return to oven. Bake 5 minutes longer. Remove from oven. Cool.
 5. In small mixing bowl, mix pie filling with the remaining 1 teaspoon lemon juice. Spread over top of cooled pie. Refrigerate until thoroughly chilled.
- Yield: one 9-inch pie

Options:

- a. Skip steps 1 and 2. Buy a store-bought Graham cracker 9" crust in a pan
- b. Skip step 5. Sprinkle on fresh berries of your choice when served. Do refrigerate your pie.

Clarification: That's $\frac{1}{3}$ cup sugar (under the vanilla).