

Whipped Pie

Crust

- Premade graham cracker pie shell OR 1 ½ cups graham cracker crumbs (1 package)
- 6 tbs melted butter
- 1/3 cup sugar

Pie Filling

- 8 oz cream cheese at room temperature
- 1 cup whipping cream
- ¼ tsp vanilla
- 1/3 cup sugar

Topping

- 3 cups of pitted cherries
- ¾ cup sugar
- 3 tbs corn starch
- ¾ cup cold water

Instructions:

Buy a prepared graham cracker crust OR grind up your graham crackers so that there are not any large chunks left. Combine graham cracker crumbs, sugar and melted butter in a bowl and mix. Press the mixture into a 9" pie pan and bake for 15 min at 350 F. Let cool completely.

Using a mixer, whip the whipping cream until stiff peaks form. Add in the vanilla, sugar and cream cheese and mix until smooth. Scoop mixture onto the pie crust.

In a small bowl mix the cold water and corn starch. In a medium saucepan add the cherries, sugar and corn starch mixture. Cook on medium heat, stirring frequently, until mixture thickens up. Let cool, then add on top of whipped cheesecake. Enjoy!

