



Yummy Stuff



Cheery Cherry Cheesecake *by Tooth*

1 1/4 c. graham cracker crumbs

1/4 c. sugar

1/4 c. melted butter

2 (8 oz.) cream cheese

1 c. sugar

4 eggs

2 tsp. vanilla

prepared cherry pie filling

Mix graham crackers, sugar, and melted butter and pat into bottom of a 9 x 13 x 2 pan to make a crust. With an electric mixer, beat together cream cheese, 1 cup sugar, eggs and vanilla until creamy. Pour cheesecake mixture evenly over crust. Bake at 350°F for 25-30 minutes or until lightly browned around edges only. Cool. Top with cherry pie filling. Keep refrigerated.