

Cheese cake: cherry cheese delight

<p>Ingredients:</p> <p>1 cup all-purpose flour</p> <p>1 cup chopped pecans</p> <p>½ cup packed brown sugar</p> <p>½ cup butter, softened</p> <p>Filling:</p> <p>2 packages (8 ounces each) cream chesse</p> <p>½ cup powdered (confectioners'sugar)</p> <p>1 teaspoon vanilla extract</p> <p>1 carton (12 ounces) frozen whipped topping (cool whip), thawed</p> <p>2 cans of (21 ounces) cherry pie filling</p>	<p>Preparations:</p> <p>In a bowl, combine flour, pecans and brown sugar. With a fork, stir in butter until crumbly. Lightly pat into an ungreased 13/9/2 inches baking dish. Bake at 350 F for 18-20 min. or golden brown. Cool completely.</p> <p>For filling, in a mixing bowl, beat the cream cheese, confectioners'sugar and vanilla smooth. Fold in whipped topping. Carefully spread over crust. Top with pie filling. Cover and refrigerate for at least 2 hours.</p> <p>Yield 12-15 servings.</p>
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