

CHERRY CHEESE CAKE

¼ cup butter, melted
1 cup graham cracker or vanilla wafer crumbs
¼ cup sugar
2 pkgs. (8 oz. each) reduced fat cream cheese
1 can (14 oz.) sweetened condensed milk (Eagle Brand milk)
3 eggs
¼ tsp. salt
¼ cup lemon juice
1 cup sour cream
1 can (16 oz.) cherry pie filling

Combine butter, crumbs, and sugar and pat firmly onto the bottom of a buttered 9-inch spring form pan. Beat cream cheese until fluffy; add sweetened condensed milk, eggs and salt and beat until smooth. Stir in lemon juice and pour into prepared pan. Bake at 300° for 50-55 minutes or until cake springs back when lightly touched. Cool to room temperature and then chill. Spread sour cream on cake and top with cherry pie filling.