

CREAM CHEESE PIE RECIPE

Ingredients

- 1 lb. cream cheese (2 8 oz. packages), softened (room temperature)
- 3 eggs
- 2/3 cup sugar
- 1/2 teaspoon (tsp) sugar
- 1/2 teaspoon (tsp) good vanilla

Topping

- 1 cup sour cream
- 3 Tablespoons (Tbsp) sugar
- 1 teaspoon (tsp) good vanilla

Berry toppings (optional)

- [Cherchies®Blackberry Preserves](#) with 1 pint Blueberries or blackberries
- [Cherchies® Cranberry Preserves](#) With Champagne and 1 cup fresh cranberries
- [Cherchies® Apple Butter Spread](#) with 2 cups peeled, chopped apples
- [Cherchies®Cherry Butter Spread](#) with 1 pint seeded, cherries, cut in half
- [Cherchies® Strawberry Butter Spread](#) with 1 pint chopped strawberries

Preparation

1. Beat the first five ingredients together until smooth. Pour into a lightly greased 9" pie plate.
2. Bake at 30 minutes at 350.
3. While the pie is baking, make the sour cream topping by mixing together the sour cream, sugar and vanilla.
4. When the pie is finished, cool for 20 minutes and spread the sour cream mixture on top. Return the pie to the oven and bake an additional 10 minutes at 350 degrees.
5. Make the fruit topping by combining the berries and preserves in a small sauce pan, and cook for about 10 minutes on low. (Go ahead and mix it up...for this recipe, I mixed our [Blackberry Preserves](#) with blueberries). You could easily use our [Cherry](#), [Strawberry](#), or [Apple Butters](#) in lieu of the preserves and substitute the blueberries with cherries, strawberries, or apples.
6. Cool for 5 minutes and spoon on top of cream cheese pie. Enjoy!

This delicious recipe brought to you by Cherchies® Specialty Foods

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