

That's what I'm talking about

HAMILTON
relay



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"Cherish the moments you spend with your family as they are the foundation that shape us into who we are."

That's what I'm talking about



Bua's Cherry Delight.

Ingredients:

1 Keebler Ready Crust Graham Pie Crust

(or make your own)

1 (8 oz.) Package Philadelphia

Cream Cheese

½ cup of Pecans

2 tablespoons of Milk

1 (8 oz) Container of Cool Whip

1 (21 oz) can Lucky Leaf or other

Cherry Pie filling

Directions:

Combine softened cream cheese in a bowl with crushed pecans and milk. Fill graham cracker crust with mixture spreading evenly around the pie crust. Top mixture with full container of Cool Whip leaving more around the edge than in the center so the pie filling doesn't run over the sides. Top the Cool Whip with the Cherry pie filling. Chill in the refrigerator for one hour and serve.

We usually have regular and low fat versions at each family gathering. Above recipe can be made with reduced fat graham pie crust, light cream cheese, skim milk, light Cool Whip and sugar free Cherry pie filling for less calories and sugar.