

Raspberry Cheecake Pie

This recipe is sooo easy. Bring it to your next gathering and watch everyone's eyes pop out!



1 pkg graham cracker pie crust
8 oz cream cheese; softened
½ cup sugar
1 tsp vanilla
8oz cool whip, thawed
½ cup raspberry jam*
1 pint fresh raspberries*
(*or use 1 can raspberry pie filling)

In a large bowl cream together cream cheese and sugar until smooth. Add vanilla and beat well. Stir in cool whip and spoon into pie shell. Smooth top.

Gently heat raspberry jam in the microwave until it is slightly melted but not hot. Spoon a thin layer over cheesecake and spread. Arrange raspberries neatly over top of jam. Gently heat the remaining jam until runny. With a pastry brush, brush the jam over strawberries until every bit is covered. Cover and refrigerate 2 hours.

