

## PIE RECIPES

### CHERRY CREAM CHEESE PIE

- 1 (6 oz.) JOHNSTON'S®  
Graham Cracker  
Ready-Crust® Pie Crust
- 1 (8 oz.) pkg. cream cheese,  
softened
- 1 (14 oz.) can Sweetened  
Condensed Milk (NOT  
evaporated milk)
- 1/2 cup lemon juice,  
fresh or bottled  
(NOT lemon extract)
- 1 tsp. vanilla
- 1 (21 oz.) can cherry pie  
filling

Let cream cheese stand at room temperature until softened. In medium bowl, beat cream cheese until light and fluffy. Slowly add sweetened condensed milk, beating until smooth. Stir in lemon juice and vanilla until well mixed. Pour into crust. Chill 3 hours, until firm and then top with cherry pie filling. Makes 1 pie.

### GERMAN SWEET CHOCOLATE CREAM PIE

- 1 (6 oz.) JOHNSTON'S®  
Graham Cracker  
Ready-Crust®  
Pie Crust
- 1 package (3 oz.)  
cream cheese,  
softened
- 1 package (4 oz.) BAKER'S®  
GERMAN'S® Sweet  
Chocolate
- 1 container (8 oz.)  
COOL WHIP® Non-Dairy  
Whipped Topping,  
thawed
- 1/3 cup milk
- 2 tablespoons sugar  
(optional)

Heat chocolate and 2 tablespoons of the milk in saucepan over low heat, stirring until chocolate is melted. Beat sugar into cream cheese; add remaining milk and chocolate mixture and beat until smooth. Fold chocolate mixture into whipped topping, blending until smooth. Spoon into crust. Freeze until firm, about 4 hours. Garnish with chocolate curls, if desired. Store any leftover pie in freezer.

Try all of JOHNSTON'S easy and  
delicious ready-to-use dessert ideas.  
Every one is made in the Johnston  
tradition of superior quality.

