

CHEESECAKE PIE WITH FRESH FRUIT TOPPING

Looks impressive

OVEN 350—Graham Cracker Crust.

1-8 ounce package cream cheese, softened.

2 eggs

½ cup sugar

1 teaspoon vanilla

Mix together as in previous directions.

Bake and cool.

Top with Fresh Fruit Glaze

Use strawberries, raspberries, peaches blueberries, grapes, kiwi or any fresh summer fruit in any combination

Mash some strawberries and add orange juice to make 1-cup juice. (Or use just orange juice)

In a saucepan, add juice and ½ cup sugar. Mix 1-1/2 tablespoons cornstarch in a little water to dissolve. Add to juice mixture and heat to boiling, stirring constantly, until juice thickens and turns clear colored. About 1 minute.

Slice rest of strawberries in half and arrange over cooled cheese pie. At this point you can add any other fruit if you wish, such as blueberries, grapes, raspberries, kiwi etc. Pour cooked glaze over fruit.

If you use peaches, add “Fruit Fresh” to keep them from turning brown. Do this as soon as you peel them.