



Recipe Fresh Fruit Cheese Pie

*Ingredients*

- 1 9-inch baked pastry shell
- 1 8-oz. package cream cheese, softened
- 1 14-oz. can Eagle Brand sweet, condensed milk (not evaporated)
- 1/3 cup lemon juice from concentrate
- 1 tsp. vanilla extract
- Fresh fruit, sliced
- White corn syrup (optional)

*Directions*

In large mixer bowl, beat cheese until fluffy. Gradually beat in condensed milk until smooth. Stir in lemon juice and vanilla. Pour into prepared pastry shell (may use graham shell). Chill for 3 hours or until set. Arrange fruit on top of pie. If desired, brush top with corn syrup before serving. Refrigerate leftovers. (If banana slices are used, dip in lemon juice and drain before placing on pie.) 8 servings.