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\$	\$	\$	\$	\$	\$

## I LOVE YOU KEY LIME PIE

A creamy key lime pie in a graham cracker crust—so easy to make and so delicious.

### Ingredients

- 2/3 cup key lime juice
- 16 oz cream cheese, softened
- 1 can sweetened condensed milk
- 8 oz whipped topping
- 1 (9 ounce) Graham cracker pie crust
- Lime zest
- Lime slices

### Directions

1. Cream together cream cheese, lime juice, and sweetened condensed milk until smooth. Fold in whipped topping and lime zest.
2. Pour into pie crust. Top with additional lime zest and lime slices. Chill at least 4 hours before serving.

Prep Time: 15m Ready in: 4h 15m Yield: 1 - 9 inch pie



## BRIANNA'S BIRTHDAY CHERRY CHEESE PIE

This is a sweet creamy pie with a cherry topping. Very easy and very good!

### Ingredients

- 1 (8 ounce) package cream cheese
- 1 (14 ounce) can sweetened condensed milk
- 1/3 cup lemon juice
- 1 teaspoon vanilla extract
- 1 (9 inch) prepared graham cracker crust
- 1 (21 ounce) can cherry pie filling

### Directions

1. In a large bowl, beat cream cheese until fluffy. Beat in milk until smooth. Stir in lemon juice and vanilla, then pour whole mixture into graham cracker crust.
2. Cover and refrigerate for 3 hours, or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Prep Time: 15m Ready in: 3h 15m Yield: 1 - 9 inch pie

