

<u>Noreen's Kitchen</u> <u>No Bake cheesecake Pie</u>

Ingredients

1 8 ounce brick cream cheese, softened

1 14 ounce can sweetened condensed milk

1/4 cup lemon juice (bottled is fine)

1 graham cracker pie crust

1/2 cup sour cream 2 tablespoons sugar

1 cup preserves or pie filling

Step by Step Instructions

Using your hand mixer blend the cream cheese until light and fluffy.

Add in the sweetened condensed milk and continue to beat until well combined.

Pour in the lemon juice and blend well. Mixture should be somewhat thick.

Pour cream cheese mixture into pie shell.

Lightly cover with plastic wrap and place in refrigerator for 1 hour.

Blend sour cream and sugar.

Spread sour cream mixture on top of pie, spreading it to the edges.

Return pie to refrigerator for another hour.

When ready to serve, slice pie and top with whipped cream or your favorite pie filling or preserves (I like pineapple).

ENJOY!