

# *Favorite Recipes from The Village at Shrewsbury Residents*

## *Cherry Delight*

Submitted by Charlotte Reeves



### *Ingredients*

#### Crust:

1 cup flour  
1 cup room temperature butter  
1 cup walnuts chopped fine  
½ cup brown sugar

#### Filling:

2 packs of Dream Whip (follow directions on box)  
2 (8 ounce) packs of cream cheese  
1½ cup confectioner sugar  
1 tsp vanilla

#### Topping:

1 (28 ounce) can cherry pie filling



### *Directions*

1. Preheat oven to 400°.
2. Grease 9x13 inch pan with butter.
3. Mix crust ingredients together and spread on the bottom of pan to form a crust. Bake for 15 minutes. Cool and crumble crust and again press into pan forming a crust.
4. Make Dream Whip according to directions on box.
5. Beat cream cheese, confectioner sugar, and vanilla. Fold in whipped Dream Whip to the mix.
6. Spread on top of prepared pie crust. Spoon cherry pie filling on top.
7. Refrigerate 1-5 hours. Can be refrigerated overnight. Serve and enjoy!