

# NO BAKE CHERRY PIE RECIPE

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Follow our step-by-step, instructions to learn how to make this incredibly easy Cherry Pie.



Quick and easy, no bake pie. We made this one with Cherry Pie Filling, but you could easily make it using another favorite. Lots of possibilities.

I'm all about simple recipes for the most part. Sometimes you do have to get more involved, but this is not one of those times. I think you'll get a lot of mileage out of this recipe once you try it.

We made this one using a Cherry Pie Filling, but you could certainly use another favorite. I think it would be great made with Strawberries, Blueberries, even Peach Pie Filling. Lots of possibilities once you get the base completed.

This is yet another recipe from our Stewart Family Favorites Cookbook that was created years back by my mothers side of the family. They put together this small cookbook to use as a fundraiser for our annual family reunions. My mother, her sisters, and some of our cousins contributed some of their "favorite" recipes to the collection.

I did find an error in this one though. The recipe in the book called for a 3 ounce package of Cream Cheese, but I'm pretty certain that should have been 8 ounces. I've corrected it for you, so you can follow our step-by-step, and it's corrected in the printable version at the bottom.

It's not overly sweet, and the tartness of the cherries were a good opposite for the confectioners sugar that the recipe calls for. My thanks to Mary Byrd for listing it as one of her favorites in the cookbook.

So, whenever you need a super quick and easy dessert, try this one. I'm sure once you do, you'll be trying it again with other fruit toppings. Let the kids help too. Smile.

Ready to give it a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

**No Bake Cherry Cheesecake Pie** – You'll need these ingredients.

I've found similar recipes online that refer to this as a no bake cheesecake. It does remind me of cheesecake, tell me what you think when you try it. Smile.

Begin by placing the carton of thawed Cool-Whip in a large mixing bowl.

Add the package of softened Cream Cheese.

Add the half cup of Confectioners' Sugar.

Confectioners' Sugar will keep the pie from having a somewhat grainy texture as opposed to using regular granulated sugar.

Use a hand mixer, set to medium speed, to completely mix the ingredients together until smooth and creamy. It took me about three minutes to do this.

Spread the mixture into the pie crust.

Spread the cherry filling over the top of the cream mixture.

Cover your pie using the clear plastic lid that came with the pie shell. Place the pie in your refrigerator and let it firm up for two to three hours prior to serving.

I actually placed mine in the freezer section for about three hours to let it get really cold and firm. Made it slice much easier. Smile.

Enjoy!