

Cherry Cheese Pie

Graham Cracker Crust:

- 1 cup graham cracker crumbs
- 2 tbsp. low fat margarine, melted
- 2 pkts. Equal® sweetener

Cherry Glaze:

- 16 oz. can dietetic red sour cherries
- 2 tsp. cornstarch
- 3 pkts. Equal
- 1/8 tsp. almond extract
- 8 drops red food coloring (optional)

Cheese Filling:

- 1 tsp. unflavored gelatin
- 1 tbsp. cold water
- 1 1/4 cups low fat cottage cheese
- 1/2 tsp. vanilla extract
- 3 pkts. Equal

Make graham cracker crust: Combine crumbs with low fat margarine and 2 packets Equal by cutting in melted margarine until mixture resembles coarse crumbs. Press firmly in bottom and sides of 8" or 9" pie plate. Refrigerate until ready to use.

Make cherry glaze: Drain cherries, reserving liquid. In a small saucepan, combine cornstarch and reserved cherry liquid; stir until smooth. Cook over medium heat, stirring constantly, until mixture comes to a boil. Reduce heat; stir in cherries. Let cool to lukewarm, then stir in 3 pkts. Equal, almond extract and coloring.

Make cheese filling: Combine gelatin and cold water in small bowl; let stand 1 minute. Set bowl in 1/2 inch boiling water. Heat just until gelatin is dissolved. Remove from water; let cool slightly. In blender, combine cottage cheese and vanilla. Blend until smooth. With motor running, gradually add the dissolved gelatin. Transfer to bowl and add 3 pkts. Equal. Chill, stirring occasionally, just until slightly thickened, about 20 minutes. Makes 8 servings.

Nutrition information per serving: calories 136; protein 6 grams; fat 4 grams; sodium 301 mg