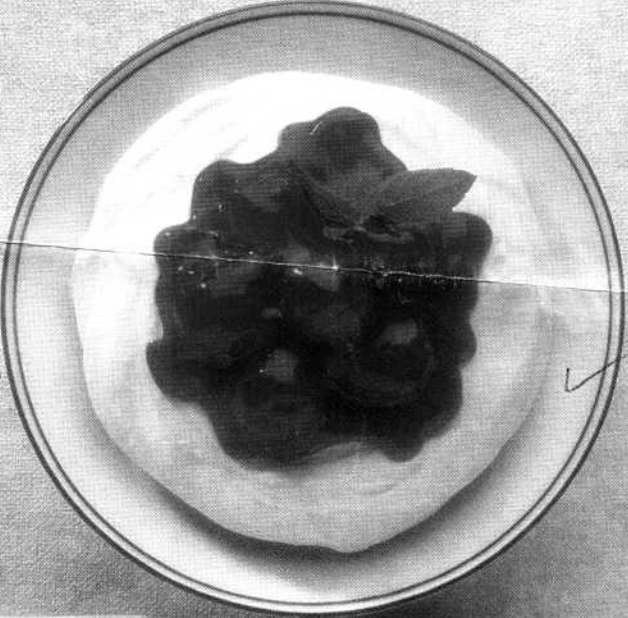




Big  
Rewards

With Easy  
Cream Cheese  
Clouds.



EASY CREAM CHEESE  
CLOUDS (Makes 10)

1 8 oz. pkg. cream cheese, softened	1 c. heavy cream
1/2 c. powdered sugar	1 can cherry pie filling
1/4 tsp. vanilla extract	chopped nuts (optional)

Mix cream cheese, sugar and vanilla at medium speed on electric mixer. Gradually add heavy cream; mix well. Whip until thickened. ♦ Using the back of a spoon, shape into ten 3 1/2" shells. Place on waxed paper-lined cookie sheet. ♦ Freeze two hours or overnight.

When ready to serve, fill with cherry pie filling. ♦ Sprinkle chopped nuts on top if desired.

Free Cream Cheese Recipes  
Call 1-800-753-TIPS



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CREATE A STIR  WITH CREAM CHEESE.