

Cherry Cheesecake in a Jar- Makes a great dessert or an unusual Christmas gift

Time: about 45 minutes

Recipe from *Jamie Cooks It Up!*

<http://jamiemoosetup.blogspot.com>

1 C cracker crumbs
1 T sugar
2 T melted butter
1 x 250g cream cheese
1 x 400g can sweetened condensed milk
1/2 t lemon juice (bottled is fine)
3 x cups cherry pie filling-see recipe
Orley whip cream
Jars with lids
ribbon
little flowers

An easy fresh cherry pie filling recipe. Scroll down for more cherry recipes.

Ingredients:

5 to 6 cups fresh pitted cherries,
1/2 cup water
1 1/4 cup granulated sugar
4 tablespoons cornstarch

Preparation:

In a saucepan, combine cherries with remaining ingredients. Bring to a boil; reduce heat to low and cook, stirring frequently, for about 10 minutes. Cool slightly before using to fill pie shell or other dessert.



1. Throw your crackers in a small food processor. (If you don't have one...don't sweat it. Just put the crackers into a zip lock

bag, seal it up tight and use a rolling pin to break the crackers into crumbs.



2. Process them up into fine crumbs.



3. Add your sugar and melted butter. Mix until combined.



4. In your stand mixer, or in a medium sized mixing bowl beat the cream cheese until smooth. Scrape the bottom of the bowl with a rubber spatula. Add the sweetened condensed milk while you continue to beat the mixture. Once it is all added beat for about 3 minutes, or until smooth and silky. You may need to scrape the bottom of the bowl again to be sure all of the cream cheese is getting incorporated.

5. Add your lemon juice. Mix for 1 more minute to be sure everything is combined nicely.

6. Be sure your jars are nice and cleanly washed.

7. Layer about 2 t of the graham cracker mixture.

8. Then about 2 T of the cream cheese mixture.



9. Layer about 2 T of cherry pie filling over the cream cheese mixture.



10. Spray in a bit of Orley whip cream, and smooth it out with a spoon. Then repeat the layers again.

11. Put on the lids and rings.



12. To attach the cards, simply punch two holes in the top of each card. Wrap the ribbon around the lid of the jar and through the two holes. Tie a lovely bow and hot glue the flowers on tops. Vwalla.....A great Christmas gift. Refrigerate until you are ready to deliver them. Also, they will stay good for a few days if you need to make them ahead.

