

Cherry Swirled Cheesecake

INGREDIENTS

1 1/4 cups chocolate cookie crumbs
1/4 cup sugar
1/3 cup margarine, melted
1 (21 oz.) can Cornstock, Thank You or Wilderness cherry pie filling
1 teaspoon grated orange rind
2 (8 oz.) packages cream cheese, softened
1 (4 oz.) can Eagle Brand sweetened condensed milk
3 eggs
1/3 cup lemon juice
1 teaspoon vanilla extract

Preheat oven to 300°F.

Combine crumbs, sugar and margarine; press firmly on bottom of 9-inch springform pan. In blender container, puree pie filling until smooth; add orange rind. In mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, lemon juice and vanilla, mix well. Pour half of batter into pan; top with 1/2 cup puree. Repeat layering. With knife, swirl puree into cheese mixture. Bake 50 - 55 minutes or until center is set.

Cool; chill.

Serve with remaining puree.

Refrigerate leftovers.