

Fluffy Lemon Fruit Pie



What You Need

- 1 can (21 oz.) cherry pie filling, divided
- 1 HONEY MAID Graham Pie Crust (6 oz.)
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 cup cold milk
- 1 pkg. (3.4 oz.) JELL-O Lemon Flavor Instant Pudding
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided

Make It

SPREAD half the pie filling onto bottom of crust.

BEAT cream cheese in large bowl with whisk until creamy. Gradually beat in milk. Add dry pudding mix; beat 2 min. gently stir in half the COOL WHIP; spread over filling in crust. Cover with remaining COOL WHIP and pie filling.

REFRIGERATE 3 hours.

Kraft Kitchens Tips

How to Soften Cream Cheese

Place completely unwrapped package of cream cheese on microwaveable plate. Microwave on HIGH 10 to 15 sec. or until slightly softened.

Variation

Prepare using JELL-O Vanilla Flavor Instant Pudding and/or COOL WHIP EXTRA Creamy Whipped Topping.