

# WHIP UP A LITTLE DESSERT MAGIC!

## MAGIC CHERRY CHIFFON CHEESECAKE

(Makes two 1 1/9 inch pies)

Bake pie shells according to package instructions for a chiffon pie. While crust is cooling, prepare filling. Beat cream cheese until fluffy. Add Eagle Brand and egg yolks and beat until smooth. Stir in Realemon Juice. Beat egg whites with salt to soft peaks. Fold into Eagle Brand mixture. Pour into baked pie shells. Bake in a 150°C (300°F) oven 30 minutes or until cake springs back when lightly touched. Chill and top with cherry pie filling. For a variation, top with blueberry pie filling.

- 2 unbaked 1 1/9 (inch) Gainsborough® Pie Shells
- 2 (250 g) packages cream cheese, softened
- 1 can Eagle Brand™ Sweetened Condensed Milk
- 3 eggs, separated
- 50 mL (1/4 cup) Realemon Brand™ Lemon Juice
- 1 mL (1/4 tsp) salt
- 2 (540 mL) cans cherry pie filling



## MAGIC NANAIMO BARS

(Makes 3 dozen bars)

- 125 mL (1/2 cup) butter
- 50 mL (1/4 cup) brown sugar
- 1 egg, beaten
- 500 mL (2 cups) graham water crumbs
- 250 mL (1 cup) coconut, flaked or shredded
- 125 mL (1/2 cup) walnuts or peanuts, chopped
- 1 can Eagle Brand™ Sweetened Condensed Milk
- 75 mL (1/3 cup) Realemon Brand™ Lemon Juice
- 75 mL (1/3 cup) melted chocolate chips
- Semi-sweet Chocolate Baking Chips

Melt butter and stir in sugar, cocoa, egg, crumbs coconut and walnuts. Press into bottom of a 23 x 9 x 9 inch pan. Combine Eagle Brand with Realemon Juice, blend well, and spread onto base. Sprinkle toasted almonds or pistachios or drizzle with chocolate chips. Refrigerate until firm (about



# MAGIC DESSERTS

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