

CHERRY CHEESE PASTRY

SERVES 8 to 10

5 oz. cream cheese
1/3 cup sugar
2 tsp. lemon juice
2 cups Bisquick
1/4 cup margarine
1/3 cup milk
1 can cherry pie filling

1. In medium mixing bowl, **cream** together cream cheese, sugar and lemon juice; set aside.
2. In large bowl, place Bisquick and margarine, **cutting in** margarine. Add milk and stir with a fork until a ball forms.
3. Turn dough onto a floured surface and roll into a 10 inch by 16 inch rectangle.
4. Spread the cream cheese mixture down center 1/3 of dough (lengthwise).
5. Cut dough into 1 inch wide strips on both sides of filling; fold strips in criss-cross fashion over filling.
6. Slide onto an ungreased baking sheet.
7. Bake at 425 degrees 15 to 20 minutes, or until lightly browned.
8. After baking, spread pie filling down center.
9. This pastry is best if served at room temperature or refrigerated.