

Fresh Blackberry (or Peach) and Cream Cheese Pie

Fruit topping:

1/2 cup water

3 tbsp cornstarch

1 cup fresh blackberries, rinsed, drained and smashed up (or 2 large peaches, peeled and smashed up)

1 cup sugar

1/2 tsp almond extract

2 tbsp butter

4 cups blackberries, rinsed and drained (or 8 peaches, peeled and sliced)

Crust:

3 cup graham cracker crumbs (about 2 packages)

3/4 cup (12 tbsp) butter, melted

1/2 cup sugar

1/8 t cinnamon (only if doing the peaches version)

dash salt

Filling:

2 8 oz packages cream cheese, softened

1 16 oz cool whip

2 cup powdered sugar

2 tsp vanilla

dash salt

1. To make the fruit topping, place cornstarch into a medium saucepan. Pour the 1/2 cup water over the top and stir it around until it's all combined. Set aside. In a separate bowl smash up the 1 cup smashed blackberries or 2 smashed peaches.
2. Add the smashed fruit, sugar, almond extract, and butter into the cornstarch mixture and stir until completely combined. Heat mixture over medium high. Let it come to a boil while you stir it constantly. Let cook for about 2 minutes or until it's nice and thick. Set it aside to cool.
3. To make the crust, put all crust ingredients in a medium sized bowl. Stir until well combined. Divide mixture in half. Press each half into a 9 inch pie tin, using a measuring cup to press it down.
4. To make the filling, in the bowl of your stand mixer, beat the cream cheese until smooth. Add sugar, vanilla, dash of salt, and beat until nice and smooth. Add your cool whip and let beat until fluffy. Put half of the filling into each crust and spread evenly.
5. Add the rest of your fresh fruit (berries or peaches) to the cooled topping glaze. Fold together until combined and pour over the top of each pie. Wrap each pie with plastic wrap and chill in the fridge for at least an hour, prior to serving. Enjoy!