

Cherry Cream Cheese Pie

1-6" Flour Tortillas or two slices of bread for each

1 Can Cherry Pie Filling

16 Oz. Cream Cheese, Softened or buy whipped in a tub

Cooking Spray or a stick of butter

Powdered Sugar (optional) handy to put in an old spice shaker

Directions:

Place 1 tortilla(or bread) in pie iron, add spoonful of cherry pie filling(really – just a spoonful) and a spoonful of cream cheese, top with another tortilla (trim edges if you like, but we like to cut it off after it's cooked but before we open the iron.)

Place in campfire coals for 2 minutes per side. Remove and dust with powdered sugar.

Tip: It's easier to pre-assemble these on a plate and transfer to the hot iron.