



# Tom & Harry's Fudge-Ripple Cherry Cheese-Pie

Serves 6-8



## Equipment:

Two mixing bowls, mixer, spatula, microwave, toothpick, baking sheet, oven.

## Ingredients:

- 9-inch frozen deep-dish pie crust
- 16 oz cream cheese, softened
- 3.4 oz dark chocolate pudding mix
- 1/2 cup sour cream
- 2 eggs
- 1 tablespoon flour
- 1 tablespoon milk
- 3/8 cup granulated sugar
- 21 oz can of cherry pie filling
- 2 glasses of Cabernet wine
- hot fudge
- chocolate sauce

## Instructions:

1. Preheat the oven to 325° F.
2. Beat the cream cheese, pudding mix, sugar, milk, and flour with an electric mixer. Beat in the sour cream, then the egg until the batter is smooth and free of lumps.
3. Mix the cherry pie filling with a tablespoon of wine in a separate bowl.
4. Heat the bottle of hot fudge according to package directions. Spread a third of the cream cheese batter into the pie shell. Dot the surface with hot fudge and use a toothpick to swirl. Repeat until you are out of batter. Smooth the top with a spatula.
5. Pour the cherry pie filling on top of the cheesecake and carefully spread to cover the batter using a spatula
6. Place the pie on a foil-lined baking sheet and bake in the oven for 1 hour and 15 minutes. Enjoy the rest of your wine with a friend while baking.
7. Remove the pie from the oven and let cool for 30 minutes. Chill it in the refrigerator for at least 4 hours afterward. Serve each slice with a drizzle of chocolate sauce.