

## **Cherry Torte (An Adirondack Valentine Treat)**

*By Sandi Pratt-Engle, North Creek*

2 pkgs (3 ounce each) ladyfingers  
1 pkg (8 ounce) cream cheese, softened  
1 cup plus 1 tsp sugar, divided  
2 tsp vanilla extract, divided  
2 tsp lemon juice  
1 tsp grated lemon peel  
2 cups whipping cream  
1 can (21 ounces) cherry or blueberry pie filling

Place a layer of ladyfingers on the bottom and around the sides of an ungreased 9-in. springform pan. In a large mixing bowl, beat the cream cheese, 1 cup sugar and 1 tsp vanilla until smooth. Add lemon juice and peel; mix well.

In a small mixing bowl, beat cream until it begins to thicken. Add remaining sugar and vanilla; beat until stiff peaks form. Fold into cream cheese mixture. Spread half over crust. Arrange remaining ladyfingers in spoke pattern over top. Evenly spread with the remaining cream cheese mixture. Top with pie filling. Cover and refrigerate overnight. Remove sides of pan just before serving. Yield: 12 servings.