



# Ingredients



- Crust**
- 2 1/2 c. graham cracker crumbs
  - 12 T. unsalted butter, melted
  - Cream Cheese Mixture:
  - 2 (8 oz.) packages cream cheese, soft-ened
  - 1 c. confectioners' sugar
  - 4 c. whipping cream
  - 2 tsp. vanilla extract, divided
  - 6 T. granulated sugar
- Mixed Fruit Filling**
- 1 (21 oz.) can strawberry pie filling
  - 1 (21 oz.) can blueberry pie filling

# Red, White & Blue Mixed Berry Yum Yum

## Instructions



### Prepare the Crust:

- In a bowl, combine graham cracker crumbs and melted butter. Blend with a fork until crumbs are moistened.
- Set aside 3 tablespoons of crumbs to sprinkle on the top.
- Press crumb mixture into the bottom of a 9x13-inch pan that's been sprayed with non-stick cooking spray.
- Prepare the Cream Cheese Mixture:
- With an electric mixer, cream together softened cream cheese, confectioners' sugar, and 1 teaspoon vanilla extract until smooth.
- In a separate bowl, whip the whipping cream, granulated sugar, and remaining 1 teaspoon vanilla extract until stiff peaks form.
- By hand, mix together whipped cream and cream cheese mixture until well combined.
- Assemble the Yum Yum Layers:
- Spread 1/3 of the cream cheese/whipped cream mixture (roughly about 3 cups) evenly over the crust.
- Drop strawberry pie filling by large spoonful dollops on top of the cream cheese layer. Gently spread strawberry pie filling evenly over the cream cheese layer, connecting the dollops.
- Top strawberry layer with another 1/3 cream cheese/whipped cream mixture. Gently spread it evenly over the strawberry layer, covering it completely.
- Drop blueberry pie filling by large spoonful dollops on top of the second cream cheese layer. Gently spread blueberry pie filling evenly over the cream cheese layer, connecting the dollops.
- Top blueberry layer with remaining 1/3 cream cheese/whipped cream mixture. Gently spread it evenly over the blueberry layer, covering it completely.
- Sprinkle the top with the 3 tablespoons reserved graham cracker crumbs.
- Cover and refrigerate overnight before serving.

NOTE: Overnight chilling helps the layers set and meld together -- I do not recommend short-cutting this step. We've found the layers are prone to sliding apart when served if chilled for only a few hours. Longer chilling time seems to help the layers better join together, and then stay intact when cut.