

Happiness Pie

Ingredients

- 1 8-inch prepared graham cracker piecrust
- 1 package (3-1/4 oz) vanilla pudding mix
- 2 cups milk
- 1 package (8 oz) cream cheese, softened
- 1/2 tsp vanilla
- 20 to 25 strawberries, hulled
- 1 pint blueberries
- Whipped cream or other topping, optional

Instructions

1. Combine pudding mix and milk in a saucepan.
2. Bring to a full boil over medium heat, stirring constantly.
3. Remove from heat. Add cream cheese and stir until smooth.
4. Add vanilla. Let mixture cool for 5 minutes, stirring twice.
5. Pour pudding mixture into graham cracker crust.
6. Refrigerate 3 hours or overnight.
7. Place strawberries in a circle around the outer edge of the pie.
8. Put 1 large strawberry in the center of the pie.
9. Place blueberries over the remaining pudding surface.
10. Serve with whipped cream or other topping, if desired.

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