

Zack's Pomegranate Pie

Servings

2 PIES

Ingredients

- 1 package strawberry Danish Dessert (or raspberry)
- 3-4 large pomegranates I would say 4 large, or even 5 small, its up to you, but I like a lot!
- 1 brick cream cheese softened
- 1/2 cup granulated sugar
- 1/2 cup sour cream
- 2 9" graham cracker pie crusts
- 1 tub whipped cream Or make your own homemade

Instructions

1. Prepare Danish Dessert according to package and let it cool to room temperature.
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2. While the glaze is cooling, harvest the seeds from the pomegranates into a large bowl, being sure to pick out any membranes.
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3. Beat together the cream cheese, sugar and sour cream until well incorporated. Divide evenly and spread into the bottom of the two pie crusts.
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4. Fold pomegranate seeds into the cooled glaze making sure to be gently so you don't break the seeds. Spread on top of the cheesecake layer and smooth. It's okay to heap it up above the crust, in fact it looks really pretty!
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5. Put in fridge to set up for a few hours or overnight.
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6. Top with whipped cream.