
Cherry Cream Dessert

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 12

CRUST

1 1/4 cups crushed vanilla wafers

1/4 cup butter or margarine, melted

1/2 cup chopped almonds

FILLING

1 can Eagle Brand condensed milk

1/3 cup lemon juice

1 teaspoon vanilla

3/4 cup whipping cream, whipped

CHERRY GLAZE

2/3 cup cherry juice

1/4 cup sugar

1 rounded tablespoon cornstarch

red food coloring

1 can (2 cups) pitted red sour cherries

1/2 teaspoon almond extract

Make the crust: In a bowl, combine the vanilla wafers, melted butter and almonds. Press into the bottom of a buttered two quart baking dish.

Bake at 325 degrees for 15 to 20 minutes. Cool.

Make the filling: In a bowl, combine the condensed milk and lemon juice. Stir until well blended. Add the vanilla and fold in the whipped cream. Pour over the cooled crust.

Refrigerate.

Make the glaze: In a saucepan, combine the cherry juice, sugar and cornstarch. Cook until thick. Remove from the heat and add the food coloring, cherries and almond extract. Cool.

When the filling is firm, spread the cooled Cherry Glaze over the filling.

Chill overnight.

Dessert

Per Serving (excluding unknown items): 180 Calories; 13g Fat (61.3% calories from fat); 2g Protein; 16g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 46mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1/2 Other Carbohydrates.