

CHERRY DELIGHT 1*

“Recipe by I. Jackson”

Ingredients

1 cup graham cracker crumbs
¼ cup melted butter
¼ cup sugar
1 ½ cup canned cherries with juice
1 tablespoon lemon juice
2 tablespoons cornstarch
½ lbs. marshmallows
½ cup milk
1 cup whipped heavy cream

Directions

- Mix graham cracker crumbs, butter & sugar
- Line 6x12x2 inch pan patting mixture evenly and firmly over sides and bottom.
- Save 2 tablespoons crumbs for topping
- Combine cherries w/juice, lemon juice and cornstarch
- Cook over medium heat stirring occasionally until thicken
- Set in refrig to chill.

- Combine marshmallows w/milk in top of double boiler
- Cook over hot water stirring frequently until melted
- Cool slightly—whip the cream and fold into marshmallows
- Pour ½ of marshmallow mixture over crumb base.
- Spoon all of cherry mixture over that
- Then the rest of the marshmallow mixture.
- Refrigerate until serving.

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