

CHERRY BERRIES ON A CLOUD



Ingredients:

- 6 egg whites
- ½ teaspoon cream of tartar
- ¼ teaspoon salt
- 1 ¾ cups of white sugar

Filling:

- 2 packages (3oz/.each) of cream cheese softened
- 1 cup sugar
- 1 teaspoon vanilla extract
- 2 cups heavy cream, whipped
- 2 cups miniature marshmallows

Topping:

- 1 can (21oz) cherry pie filling or fresh pitted cherries
- 2 cups of sliced fresh strawberries
- 1 teaspoon lemon juice

Notes

Directions:

1. Place egg whites in a large bowl; let stand at room temperature for 30 minutes. Add the cream of tartar and salt; beat until foamy. Gradually add sugar, 1 tablespoon at a time, beating on high until stiff peaks form (do not under beat). Spread evenly in a greased 13-in. x 9-in. baking pan. Bake at 275° for 1 hour; turn off oven (do not open door). Let cool in oven overnight or at least 12 hours.
2. In another large bowl, beat the cream cheese, sugar and vanilla until smooth; gently fold in whipped cream and marshmallows. Spread over meringue. Chill for 4 hours. Cut into 16 pieces. Combine topping ingredients; spoon 1/4 cup over each serving. Yield: 16 servings.

Nutritional Facts: 1 serving (1 each) equals 279 calories, 7 g fat (5 g saturated fat), 26 mg cholesterol, 89 mg sodium, 52 g carbohydrate, 1 g fiber, 2 g protein.

This recipe was shared to me by my friend Susan Holton 2014. Originally published as Cherry Berries on a Cloud in Taste of Home February/March 1997, p67. Retrieved from <http://www.tasteofhome.com/recipes/cherry-berries-on-a-cloud>

