

CHERRY FLUFF PIE*

“Recipe by M. Anderson”

Ingredients

1 ½ cups pitted sweet cherries
1 (3 oz pkg) cherry jello
¾ cup boiling water
½ cup pineapple juice
3 tablespoons lemon juice
½ cup whipping cream
¼ cup sugar
½ teaspoon almond extract
1/8 teaspoon salt
1 baked pie shell

Directions

- Dissolve cherry jello in boiling water
- Add pineapple and lemon juice
- Refrigerate until starts to set then whip to frothy
- Fold in whipping cream whipped with sugar, almond extract and salt.
- Fold in pitted sweet cherries
- Pour into baked pie shell and top with additional whipped cream
- Refrigerate several hours before serving

(Download PDF file to save or print)