

FLUFFY CHERRY PIE*

“Recipe by Y. Borgmann”

Ingredients (serves 8)

1 pint canned sweet cherries
1/3 oz. pkg. black cherry jello
2/3 cup boiling cherry juice
2 cups ice cubes
1 8 oz. thawed Cool Whip

Directions

- Drain, pit and halve sweet cherries reserving 2/3 cup cherry juice
- Dissolve gelatin completely in boiling cherry juice or water stirring about 3 minutes
- Add ice cubes and stir until gelatin is thickened.
- Remove any un-melted ice.

- Using wire whip, blend in whipped topping, then whip until smooth.
- Fold in sweet cherries and chill, if necessary, until mixture will mound.
- Spoon into a baked and cooled pie crust or crumb crust.
- Optional: top with additional topping and slivered almonds.

(Download PDF file to save or print)