

## **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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