

Cherry Mallow Pie
By Dorothy Zehnder

2½ cups cherry pie filling (21 oz. can)
1 tablespoon lemon juice
½ teaspoon almond extract
1 9-inch graham cracker crust, chilled
2 cups Kraft miniature marshmallows
¼ cup milk
½ teaspoon vanilla
½ cup heavy cream, whipped
Optional: maraschino cherries, mint leaves

Combine pie filling, lemon juice and almond extract; pour into crust. Chill. Melt marshmallows with milk in a double boiler, or carefully in a microwave oven; stir until smooth. Add vanilla; chill until slightly thickened. Mix until well blended; fold in whipped cream. Spread over pie filling; chill until firm. Garnish with maraschino cherries and mint leaves, if desired.

****Note from Dorothy – This is a great dessert for Valentine’s Day, or any time of year, because you can substitute the pie filling for pretty much any type of fruit filling. In addition to cherry, I have used blueberries and peach.*