

Kitchen Corner

Cherries: Something Sweet In The Freezer



Frozen sweet, dark cherries can be a delicious addition to many desserts, including this creamy cherry pie.

(NAPSA)—Got anything sweet to eat? Something special in the freezer to serve at an impromptu gathering or after a memorable meal? If you've been cherry picking—finding dark, sweet cherries in your grocer's freezer, that is—then the answer to both questions is a delicious “yes.”

Individually quick-frozen at the peak of flavor and freshness from the summer's crop, dark cherries are colorful and fun, adding a sweet, festive flavor to many a dishy dessert.

This recipe for Sweet Cherry Cream Pie is smooth and rich, and diners can enjoy it as an afternoon snack or as a festive finale to dinner. For additional tips and recipes, visit the Web site at www.nwcherries.com.

Sweet Cherry Cream Pie

Makes 2 pies

1 package (8 oz.) cream cheese, softened

1¼ cups sweetened, condensed milk
2 cups frozen sweet cherries, chopped
1 Tbsp. lemon juice
¼ tsp. almond extract
1 package (8 oz.) whipped topping
2 prepared chocolate crumb pie crusts (8" diameter)

1. Beat cream cheese until smooth. Gradually beat in condensed milk.

2. Mix in cherries, lemon juice and almond extract. Fold in whipped topping.

3. Pour mixture evenly into crusts and freeze 8 hours or overnight. Cut into serving size pieces; garnish as desired. Serve immediately; pie slices thaw quickly. Store leftovers, covered, in freezer.

Note: For an extra decadent touch, add chocolate topping or chocolate curls to top the pie.