



Cherry Delight Dessert !!!

Description

Cherry Delight Dessert a fun and easy recipe for your kids and family any night of the week.

INGREDIENTS

for the crust:

2 and 1/2 c graham cracker crumbs

2 Tbsp granulated sugar

3/4 c melted butter

for the filling:

2 8 oz packages cream cheese softened

1 8 oz tub whipped topping I used Cool Whip

1 c powdered sugar

2 tsp vanilla extract

for the topping:

21 oz can cherry pie filling

INSTRUCTIONS

to make the crust:

Line a 13" x 9" pan with aluminum foil.

In a large mixing bowl, stir together cracker crumbs, sugar and melted butter.

Press into the bottom of the pan.

To prebake the crust (it makes it more sturdier): bake for 10 minutes at 375 degree F. Cool completely before adding the filling layer.

to make the filling:

In a large mixing bowl, mix cream cheese with an electric mixer until smooth.

Add vanilla and powdered sugar and mix well, about 2 minutes.

Add whipped topping in two additions, mix just until combined.

Do not overmix.

Spread the filling over the crust.
Refrigerate until set, at least 2 hours or overnight.
to serve:
Cut the dessert into squares. Top with filling just before serving.
Refrigerate leftovers.

Category

1. Granda Recipes

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