

Cherry Cream Delight

6 egg whites
1 teaspoon cream of tartar
2 cups sugar
2 teaspoons vanilla
**2 cups crushed saltine
crackers**
3/4 cup chopped pecans
**2 packages powdered
whipped topping**
1 can cherry pie filling
Beat egg whites until frothy.

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Add cream of tartar and sugar.
Beat until stiff. Add vanilla.
Fold in crackers and nuts. Pour
mixture into buttered 9 by 13-
inch pan. Bake 25 minutes in
350 degree F. oven. Cool. Pre-
pare topping and spread over
mixture. Refrigerate one hour.
Spread pie filling over top and
refrigerate six hours.

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