

Cherry Meringue Float

Ingredients

- 2 16-ounce cans pitted tart red cherries
- 1 cup sugar
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 cup cranberry juice cocktail
- 1 tablespoon butter or margarine
- 2 egg whites
- 1/4 cup honey
- 3 tablespoons finely chopped walnuts

Instructions

1. For light fluffy meringues, be sure to make this recipe just before serving.
2. Drain cherries, reserving 2/3 cup liquid.
3. In a 10-inch skillet blend together sugar, cornstarch, and salt.
4. Blend in reserved cherry liquid, cranberry juice, and butter or margarine.

CHERRY MERINGUE FLOAT

For light fluffy meringues, be sure to make this recipe just before serving—

- 2 16-ounce cans pitted tart red cherries**
- 1 cup sugar**
- 3 tablespoons cornstarch**
- ¼ teaspoon salt**
- 1 cup cranberry juice cocktail**
- 1 tablespoon butter or margarine**
- 2 egg whites**
- ¼ cup honey**
- 3 tablespoons finely chopped walnuts**

Drain cherries, reserving $\frac{2}{3}$ cup liquid. In a 10-inch skillet blend together sugar, cornstarch, and salt. Blend in reserved cherry liquid, cranberry juice, and butter or margarine.

