



## Bing Cherry Dessert

1 package	American Quality Foods Cherry Gelatin
1 ½ cups	Pitted, sour cherries (Cherries should be water packed)
1	Large peeled, chopped Granny Smith apple.
½ cup	Chopped celery
½ cup	Chopped walnuts
8 oz.	Cream Cheese, softened
8 oz.	Unsweetened pineapple juice

- Drain the cherries and save the juice. Cut cherries into quarters; set aside.
- Chop the peeled apple and celery; set aside.
- Prepare gelatin according to package directions, using the cherry juice for some of the cold liquid.
- Pour into a 4" ½ hotel pan
- Put in the refrigerator until partially set.
- When partially set, add the cherries, apples celery and walnuts. Return to refrigerator to completely set.
- Put the softened cream cheese into mixer and whip until smooth, adding the pineapple juice until desired consistency.
- Serve the gelatin with a dollop of the cream cheese dressing.

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