

Cherry Mallow Dessert



My Dad (Carl Beals), had a sweet tooth and my Mom (Rosie) always had a dessert after our main meal which, as a child, was served at 12 noon. This was one of the family's favourites.

1 -1/2 cups graham cracker crumbs
1/3 cup butter, melted
1 can (21 oz) cherry pie filling
3 cups miniature marshmallows
1 cup whipping cream, whipped

Preheat oven to 350*. Lightly grease a 12 x 7 or similar sized pan.

In a small bowl, add graham crumbs and melted butter. Mix well. Set aside 1 tablespoon of the mixture for topping. Place remaining mixture in the greased pan. Distribute evenly and press firmly on the bottom..

Bake for 10-12 minutes. Cool completely.

Spread the pie filling over the cooled crust.

In a medium bowl, fold marshmallows into the whipped cream. Spread this mixture evenly over the pie filling. Sprinkle with reserved crumb mixture.

Cover and refrigerate for 6 hours or overnight.

Submitted by Madelyn McLain

Madelyn was born and raised in the Village. Her family history in Lawrencetown goes back to the 1800's. After being away for some time, Madelyn and her husband Sandy have returned to the community, where they enjoy life in one of Lawrencetown's historic homes.