



### ***Cherry Berry Meringue “Clouds”***

*Regal looking dessert that’s golden and crisp with sweet cream and berries*

#### **Meringue Clouds**

5 egg whites

1/2 teaspoon cream of tartar

1 cup granulated sugar

1/2 teaspoon pure almond or light vanilla extract

#### **Sweet Cream Filling:**

3 ounces honey almond or pecan cream cheese spread, softened

4 Tablespoons Greek vanilla yogurt

1 cup heavy cream, chilled

1 cup miniature marshmallows

#### **Chery-Berry Topping**

1 (21 oz.) can cherry pie filling/topping

1 teaspoon lemon juice

1/2 cup vertical slice strawberries

Preheat oven to 275 degrees F. Line two baking sheets with parchment paper.

## **Meringue Clouds**

- Beat egg whites and cream of tartar; gradually begin adding the sugar when whites are at soft peaks. Add the vanilla until stiff and glossy.
- Drop large dollop of meringue in 6 or 8 equal mounds on baking sheets, spacing several inches apart. Make a well in each, then bake for 45 to 55 minutes. Turn off the oven; let cool inside for 20 minutes. If you let them stay in the oven longer, they will become crispy. Carefully transfer puffs to serving plates using a flat spatula as they are very fragile. Make: 6 or 8 Meringue “Clouds”

### **Prepare Cream Filling:**

In a small bowl, mix cream cheese and yogurt until smooth; set aside. In chilled bowl, beat whipping cream until stiff. Blend in cream cheese mixture; gently fold in whipped cream and marshmallows. Spread over meringue. Let stand for about 15 minutes to soften.

### **Prepare Fruit Topping**

Stir cherry pie filling, lemon juice, and mix in strawberries; let stand for 10 minutes.  
Serves: 6 to 8

**To Serve;** Place a dollop of sweet cream filling over the center portion of meringue shell; spoon cherry berry topping over whipped topping.

Serves: 6 to 8

**Recipe Adapted and Inspired from** Lori Bergwall and Cuisine at Home, April 2006

**About the Recipe:** Light, airy, and chewy with sweetness in every bite – made with egg whites, sugar and vanilla, these gluten free meringues just melt in your mouth. Fill them with fluffy double cream and spoon a berry cherry sauce over the top. Garnish desserts with a few mint or basil leaves for a sweet herb touch and spring green color.