

Sweetheart Meringue Shell

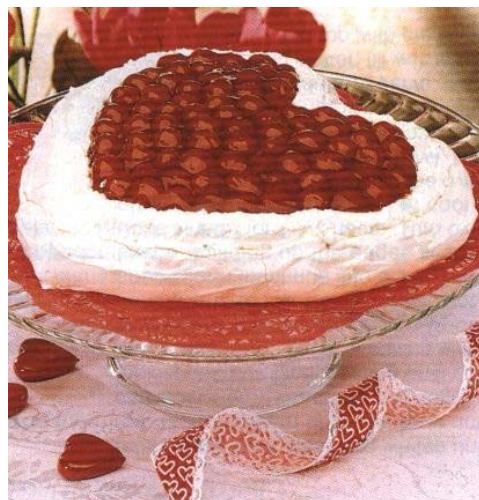
I think a variation of this dessert would serve as a unusual dessert for a Oriental meal.

3 egg whites
1/4 tsp. cream of tartar
3/4 cup sugar

FILLING

1 package (3 oz.) cream cheese, softened
1/4 cup confectioner's sugar
1/2 tsp. vanilla extract
1 cup whipping cream, whipped
OR
2 cups frozen whipped topping

1 can (20 ounces) cherry pie filling



In a mixing bowl, beat egg whites until foamy.
Add cream of tartar; beat until soft peaks form.
Gradually add sugar, 1 Tablespoon at a time, beating until very stiff peaks form.
Cover a baking sheet with foil or parchment paper. Spoon meringue onto foil.
Using the back of a spoon, form meringue into a 9-inch heart shape, building up the edges slightly.
If you trace a heart on the foil before spooning on meringue, it makes the job much easier.
Bake at 275 degrees for 1-1/2 hours.
Turn oven off and do not open door.
Let cool in oven for 1 hour.
Remove from the oven; cool completely.

FILLING: In a mixing bowl, beat cream cheese, sugar and vanilla until smooth.
Fold in whipped cream until mixture is well blended.
To serve, place heart on a serving platter; fill with cream cheese mixture.
Top with pie filling.

Yield: 6 servings.

NOTE: The shell can be made in other shapes and even individual shells can be made to fit the occasion. As for fillings, any pudding recipe or fruit topping could be used. Fresh or canned fruit would both finish this unusual shell.