

# Cherry Torte

*Betty Sullivan*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*5 egg whites  
1/2 teaspoon cream of  
tartar  
1/4 teaspoon salt  
1/2 cup sugar  
1 can (21 ounce) cherry pie  
filling  
1 tablespoon lemon juice  
1 teaspoon lemon extract  
1 cup Cool Whip Lite®*

Preheat the oven to 450 degrees.

In a bowl, combine the egg whites, cream of tartar and salt. Beat until peaks form.

Gradually add the sugar. Beat until stiff.

Turn the mixture into a buttered 8x8x2-inch pan. Place in the preheated oven. Close the door immediately. Turn off the heat. Leave the oven door closed overnight.

Remove the meringue from the oven.

In a bowl, combine the cherry pie filling, lemon juice and almond extract. Spread one cup of Cool Whip on the meringue. Place the cherries over that. Top with more Cool Whip.

Chill overnight.

Per Serving (excluding unknown items): 1222 Calories; 9g Fat (6.6% calories from fat); 20g Protein; 267g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 902mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Fruit; 1 1/2 Fat; 17 Other Carbohydrates.