

That Cherry Stuff

What you will need to make this:

2/3 pkg. (2 sleeves) graham crackers

1 1/2 cup sugar (divided)

1/2 pound oleo

2 eight oz. pkg. cream cheese

Vanilla flavoring

1 20 oz. can crushed pineapple

2 cans cherry pie filling

Almond flavoring

2 pkg. vanilla instant pudding mix

12 or 16 oz. Cool Whip

2/3 pkg. graham crackers (either 14 or 16oz. pkg. is OK)

1/2 cup sugar

2 sticks oleo (or butter if you are richer than me.)

1 unopened can of Pepsi

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Zap the oleo in the micro until it is melted and set this aside.

Put the crackers (about 8 or 10 at a time) into a gallon-size Ziploc bag.

Use the unopened Pepsi to roll over the bag of crackers to smoosh 'em into tiny bits.

Keep at it until all the crackers are crushed and place them all in a mixing bowl. Set the unopened can of Pepsi in the fridge.

Add the 1/2 cup sugar and the melted oleo to the crackers and stir it until it looks like gummy sawdust.

Pat the whole mess into an ungreased 13X9" pan with high sides. A Pampered Chef stoneware pan works great but any knock-off of that design would work just as well. Be sure the pan has

higher sides than a generic metal cake pan because a whole lot of yummy stuff will go into this dessert. If you slip each hand into a plastic bag, you can pat the cracker crud down solidly and not have greasy crumbs all over your patties.

Set the pan of cracker stuff aside.

2 eight oz. pkg. room temp. cream cheese (If you forgot to get the cream cheese out of the fridge until right now, you can zap it a few seconds in the micro, too, until it is soft...but NOT runny. Just be sure you don't have the cheese still in its foil wrapper or it may create fireworks in your micro.)

1 cup sugar

2 teaspoons vanilla

Beat the tar out of this in a bowl until it is smooth. Then carefully spread it over the crumb mixture in the pan. It works best to drop blobs of the cream cheese mixture all over on top of the layer of crumbs and sort of ooze the piles together until all the crumbs are covered. If you get too wild spreading it, you run the risk of dragging up clumps of the gummy-sawdust-type layer and getting it mixed into the nice white layer. Don't worry if you do mess some of it up. Just smooth it down the best you can. It all, eventually, goes the same place anyway and you are going to cover it up with more stuff before you are done.

Now dump a 20 oz. can of well-drained crushed pineapple over the white layer. Again, drop little blobs of the pineapple all over the white layer, then kind of smoosh things out so the piles join.

Hooray, you are ready for the next step!

Dump 2 cans of cherry pie filling into a bowl (you can use the same bowl that you had the crumb mix in earlier if you were careful to scrape it out well.) Add a capful of almond flavoring to the cherry goo and mix it well.

Drop the cherry goo in piles over the pineapple layer and smear the piles together until everything looks red.

OK, Buttercup, we are on a roll now.....

Using a whisk or a beater, mix 2 cups of milk and 2 or 3 cups of Cool Whip into 2 three oz. pkgs. of dry powder vanilla instant pudding. It will thicken in a hurry so don't waste time drinking that can of Pepsi that you used earlier to crush the crackers.

Pour and spread the pudding mixture over the cherries.

Now carefully spread about 3 cups of Cool Whip over everything and set the whole project in the fridge for a few hours (overnight is fine too) so the flavors marry. You might want to cover the pan with foil or a lid so the aroma of onions or left-over pizza does not also marry the flavors.

There! You are all done! Now you can drink that can of Pepsi and wait for your company to arrive. By the way, Jim would appreciate any left-over dessert you might have. It's his favorite. He doesn't get it very often because it is a pain in the patooey to make.

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