



## Cherry-Berries on a Cloud

 Gluten Free

READY IN



80 min.

SERVINGS



10

CALORIES



554 kcal

SIDE DISH

### Ingredients

- 6 egg whites
- 0.5 teaspoon cream of tartar
- 0.3 teaspoon salt
- 1.8 cups sugar
- 6 oz cream cheese softened
- 1 cup sugar
- 1 teaspoon vanilla
- 2 cups whipping cream

- 2 cups marshmallows miniature
- 21 oz cherry pie filling canned
- 1 teaspoon juice of lemon
- 2 cups strawberries frozen thawed drained sliced

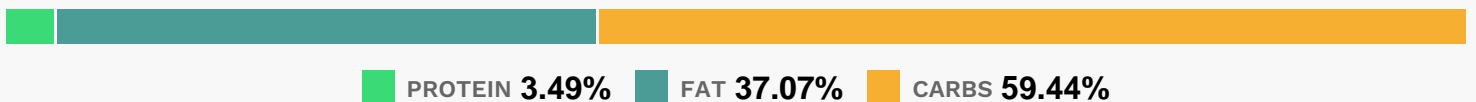
## Equipment

- bowl
- frying pan
- oven
- hand mixer

## Directions

- Heat oven to 275°F. Grease bottom and sides of 13x9-inch pan. In large bowl, beat egg whites, cream of tartar and salt with electric mixer on high speed until foamy. Beat in 1 3/4 cups sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat.
- Spread in pan.
- Bake 1 hour. Turn off oven; leave meringue in oven with door closed 12 hours.
- In large bowl, mix cream cheese, 1 cup sugar and the vanilla until smooth. In chilled medium bowl, beat whipping cream until stiff. Fold whipped cream and marshmallows into cream cheese mixture.
- Spread evenly over meringue. Refrigerate at least 12 hours but no longer than 24 hours.
- In medium bowl, mix all topping ingredients until well blended. Spoon over individual servings of dessert. Store in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:26.77, Glycemic Load:44.22, Inflammation Score:-6, Nutrition Score:6.0417390698972%

## Flavonoids

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## Nutrients (% of daily need)

Calories: 553.61kcal (27.68%), Fat: 23.39g (35.99%), Saturated Fat: 14.4g (90.03%), Carbohydrates: 84.39g (28.13%), Net Carbohydrates: 83.45g (30.34%), Sugar: 64.28g (71.42%), Cholesterol: 70.97mg (23.66%), Sodium: 173.95mg (7.56%), Alcohol: 0.14g (100%), Alcohol %: 0.07% (100%), Protein: 4.96g (9.91%), Vitamin C: 19.56mg (23.71%), Vitamin A: 1053.69IU (21.07%), Vitamin B2: 0.23mg (13.79%), Selenium: 7.35µg (10.49%), Manganese: 0.14mg (6.89%), Potassium: 231.06mg (6.6%), Phosphorus: 65.22mg (6.52%), Calcium: 61.3mg (6.13%), Vitamin D: 0.76µg (5.08%), Vitamin E: 0.67mg (4.46%), Copper: 0.09mg (4.41%), Fiber: 0.94g (3.78%), Magnesium: 15.04mg (3.76%), Folate: 13.65µg (3.41%), Vitamin B5: 0.33mg (3.27%), Vitamin B6: 0.06mg (3.16%), Vitamin B1: 0.04mg (2.41%), Vitamin K: 2.51µg (2.39%), Iron: 0.4mg (2.22%), Vitamin B12: 0.13µg (2.16%), Zinc: 0.29mg (1.9%), Vitamin B3: 0.27mg (1.35%)