

DESSERT

Cherry Pie I

16 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$0.77	164 kcal



You can never have too many dessert recipes, so give Cherry Pie I a try. Watching your figure? This dairy free recipe has 164 calories, 2g of protein, and 1g of fat per serving. For 77 cents per serving, this recipe covers 2% of your daily requirements of vitamins and minerals. This recipe serves 8.

Ingredients

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| ☐ 4 cups pitted cherries | ☐ 2 tablespoons cornstarch |
| ☐ ¼ ounce package unflavored gelatin | ☐ 4 teaspoons lemon juice |
| ☐ 3 drops red food coloring | ☐ 9 inch prepared vanilla wafer crust |
| ☐ 2 tablespoons cold water | ☐ 1 cup white sugar |

EQUIPMENT Bowl, Sauce pan

Method

- 1 In a small bowl, soften gelatin in cold water. Set aside.
- 2 In a medium saucepan, mash half the cherries with the sugar. Stir in cornstarch, lemon juice, and food coloring. Cook over medium heat, stirring until thick and transparent.
- 3 Remove from heat.
- 4 Add gelatin, and stir briskly.
- 5 Slice remaining cherries into the crust, and pour gelatin mixture over cherries. Chill at least 4 hours before serving.

Nutrition per serving

164	2 g	1 g	40 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			0.2 g · 1% of daily needs
Fibre			1.5 g · 6% of daily needs
Sugar			34.8 g · 39% of daily needs
Sodium			13.9 mg · 1% of daily needs
Cholesterol			0 mg · 0% of daily needs
Vitamin C			5.8 mg · 7% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/cherry-pie-i-142850