



Cherry Vanilla Crush Cake

 Dairy Free

READY IN



45 min.

SERVINGS



15

CALORIES



275 kcal

DESSERT

Ingredients

- ☐ 42 ounce premium cherry pie filling canned
- ☐ 0.8 teaspoon cream of tartar
- ☐ 6 egg whites
- ☐ 2 cups saltines crushed
- ☐ 2 cups sugar
- ☐ 2 teaspoons vanilla
- ☐ 8 ounce whipped dessert topping frozen thawed

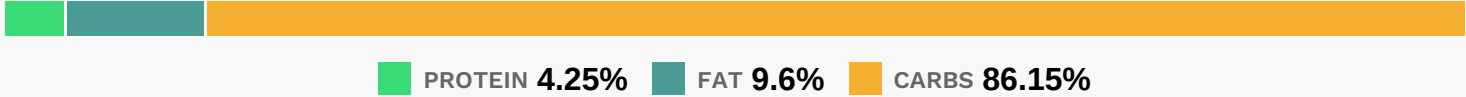
Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ In bowl, beat egg whites until foamy.
- ☐ Add cream of tartar. Beat until stiff then add sugar and vanilla. Fold in crushed saltine crackers.
- ☐ Place mixture in a greased 13x9-inch baking pan.
- ☐ Bake for 25 minutes. Cool.
- ☐ Spread LUCKY LEAF Cherry Pie Filling on top of mixture, then cover with whipped topping. Cover and chill 6 to 24 hours.
- ☐ Cut and serve.

Nutrition Facts



Properties

Glycemic Index:4.67, Glycemic Load:18.62, Inflammation Score:-2, Nutrition Score:3.1552174091339%

Nutrients (% of daily need)

Calories: 275kcal (13.75%), Fat: 2.95g (4.54%), Saturated Fat: 1.88g (11.73%), Carbohydrates: 59.51g (19.84%), Net Carbohydrates: 58.77g (21.37%), Sugar: 30.45g (33.84%), Cholesterol: 0.3mg (0.1%), Sodium: 133.31mg (5.8%), Alcohol: 0.18g (100%), Alcohol %: 0.16% (100%), Protein: 2.94g (5.88%), Vitamin B2: 0.13mg (7.65%), Selenium: 4.2µg (6%), Vitamin B1: 0.09mg (5.93%), Manganese: 0.11mg (5.3%), Potassium: 158.44mg (4.53%), Iron: 0.75mg (4.19%), Copper: 0.08mg (4.16%), Folate: 16.62µg (4.15%), Vitamin B3: 0.74mg (3.71%), Vitamin A: 174.01IU (3.48%), Vitamin C: 2.86mg (3.46%), Phosphorus: 34.45mg (3.45%), Fiber: 0.74g (2.95%), Vitamin K: 2.85µg (2.72%), Magnesium: 10.15mg (2.54%), Calcium: 22.42mg (2.24%), Vitamin B6: 0.04mg (2.06%), Vitamin E: 0.18mg (1.22%), Vitamin B5: 0.12mg (1.17%)