

RECIPE FOR SIMPLE VALENTINE'S DAY DESSERT

1/2 pint whipping cream or heavy cream

2 tablespoons powdered or granulated sugar, or equivalent sweetener

1/2 teaspoon almond or rum extract or flavoring

21-oz. can cherry pie filling

Chocolate syrup

One of the following:

Soft Brownies

Angel Food Cake

Unfrosted White Cake

Unfrosted Chocolate Cake

1. Make or buy soft brownies or angel food cake, or make an unfrosted white or chocolate cake (from scratch or a mix).
2. Add the sugar (or substitute) and almond or rum extract to the whipping cream or heavy cream. Beat to form stiff peaks. You may do this 2 or 3 hours ahead, but longer may cause it to "weep."
3. When ready to serve, cut pieces of brownie or cake and put them on plates. Smother each piece with some cherry filling. Put a generous dollop of whipped cream on top. Drizzle chocolate syrup over the whipped cream.

Servings: The whipped cream and cherry filling is enough for about 6 pieces