

Heavenly Dessert

Ingredients

Crust

- 30 Ritz Crackers
- 1/2 cup margarine

Meringue Layer

- 4 egg whites
- 1 cup sugar

Topping

- 1 can fruit pie filling
- Whipped cream topping

Instructions

Crust

1. Mix crackers and margarine together.
2. Press mixture into the bottom of a 9x13" pan.

Meringue Layer

1. Beat egg whites and sugar together to make a meringue.
2. Spread meringue over the crust.
3. Bake for 20 minutes at 350°F.

Assembly

1. Spread a can of fruit pie filling over the baked meringue.
2. Cover with whipped cream topping.
3. Enjoy!

HEAVENLY DESSERT

30 Ritz Crackers ½ cup margarine
Mix above together and put on the bottom of a
9x13" pan.

4 egg whites 1 cup sugar
Beat egg whites and sugar together to make a
meringue. Spread over the crust and bake for
20 minutes at 350 degrees.

Spread a can of fruit pie filling over the
meringue. Cover it with whipped cream topping.
Enjoy!

