

Twenty Four Hour Fruit Salad

Ingredients

- Yolks of 3 eggs
- 3 Tbsp lemon juice
- 1 large can pineapple chunks, drained
- 1 can white cherries, drained
- 1 pint whipping cream
- 1 lb marshmallows (large ones cut in four or six pieces instead of miniatures)

Instructions

1. Cook egg yolks and lemon juice in top of a double boiler until thick.
2. Drain the pineapple chunks and white cherries.
3. Allow the cooked dressing to cool, then add to whipped cream.
4. Add remaining ingredients and let set overnight in refrigerator.

Margie

TWENTY FOUR HOUR FRUIT SALAD

Cook in top of double boiler yolks of 3 eggs with 3 Tab. lemon juice until thick.

Drain one large can pineapple chunks, and 1 can white cherries (I used two cans fruits for salad).

1 pint whipping cream

1 lb. marshmallows (Use large ones cut in four or six pieces instead of miniatures).

Add cooled dressing to whipped cream,
(over)

then other ingredients and let set overnight
in refrigerator.