

Cherry Dutch Dessert

Unit: Electric Skillet

1/2 - Cup butter

1 1/2 - Cup of graham crackers

1 - Can of cherry pie filling

1 - Can sweetened condensed milk

3/4 Tablespoon lemon juice

cinnamon

1/4 - Cup of pecans

1 - Cup of sour cream

Heat skillet on medium-low heat or the Electric Skillet to 225°. Chop pecans on #2 cone. Crumble graham crackers on #1 cone. Melt butter and spread around in bottom of skillet. Mix graham crackers with butter and spread around bottom of skillet.

In a bowl mix condensed milk, sour cream, and lemon juice. Pour milk mixture over the crust beginning on the outside and spiral inwards to the center. This will keep the milk from pushing the crust out to the edge of the pan.

Spoon pie filling over milk mixture. Sprinkle nuts and cinnamon over top. Cover and bake on medium heat (300 on the E.S.) for 5 minutes. Then reduce to medium-low (225 on the E.S.) for 25 min or until the custard sets up. Let cool for 10 minutes before serving..