

Kirschenmichel mit Kirscheis

Cherry Casserole with Cherry Ice Cream

Ingredients:

6 one day old rolls
1 1/4 cups Half & Half

4 oz. unsalted butter
4 oz. sugar
Vanilla flavor to taste
Juice of 1/2 lemon
4 eggs yolks

2 cans dark cherries, drained
1/2 cup chopped almonds
1 tsp. cinnamon
4 egg whites

1 Tb butter
Bread crumbs
Confectioner's sugar

Preparation:

1 Cube the rolls and soak in warm Half & Half.

2 Cream the butter, sugar, vanilla flavor, lemon juice and egg yolks.

3 Add the cherries, the chopped almonds, and the cinnamon.

Beat the egg whites until foamy and fold carefully into the cherry mixture.

4 Butter a baking dish and sprinkle with the bread crumbs. Bake the mixture for about 40 to 45 minutes at 325 degrees. Before serving, sprinkle with confectioner's sugar. Serve with a nice dollop of cherry ice cream