

Hello young lovers, wherever you are (and middle aged and old lovers too)! Today's recipe is just perfect for you to make for that "special someone" for Valentine's Day. I thought you might like to have this a little early, so you can make a practice run before you serve it on Valentine's Day. This is an easy, inexpensive, elegant dessert that is sure to be a hit with your loved ones.

CHERRY CREAM PUFFS

- 1 - 10 oz pkg Pepperidge Farm Puff Pastry (six shells)
in frozen foods department**
- 1 - 1 lb 5 oz can cherry pie filling (21 oz)**
- 1 - 8 oz pkg Cool Whip, thawed**
- 1/2 cup flaked coconut**

Prepare puff pastry shells as directed on package. Cool and remove tops. Set aside 1/2 cup of the cherry pie filling for topping. Fold Cool Whip and coconut into remaining pie filling; fill puff pastry shells, using about 3/4 cup pie filling mixture for each. Cover with tops of puff pastry shells and spoon the reserved 1/2 cup pie filling over tops. Makes 6 servings.

HELPFUL HINTS: If you are a baker, which I definitely am not, you can make cream puff shells, from scratch, instead of buying the Puff pastry. To make this look really special, buy some red, plastic, pie plates, put a white paper doily on each plate, and then the cream puff.

This is a glamorous dessert, using convenience foods, and it says "you are special" to those you serve it to. Now, make a practice run, and take it to work to let your co-workers try it. I know they will love it, and you will be excited about making it for your family and friends when February 14 comes around!