



Dessert

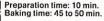
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This is quick to stir up, bake and serve. Best of all, it tastes homemade, though it is as easy to make as a cake mix. Serve for a party dessert.







Oven temperature: 350°F



Microwave cooking: see other side

For one 13-by-9-inch cake, 16 generous servings, you will need:

- 1 cup (2 sticks) butter or margarine
- 1½ cups granulated sugar 4 eggs
 - 1 tsp. almond extract
 - 2 cups all-purpose flour 2 tsp. baking powder
- 1 can (21 oz.) cherry pie filling Powdered sugar to dust over top, optional



Preparation:

- 1 In a large mixing bowl, cream together the butter and sugar. Add the eggs. Beat until light and fluffy.
- 2 Add the almond extract. Stir in the flour and baking powder. Mix until smooth.
- 3 Butter a 13-by-9-inch cake pan. Turn the mixture into the pan.
- 4 Spoon the pie filling into the cake, in 16 spots, spacing 4 spoonfuls evenly in each direction.
- Bake at 350°F for 45 to 50 minutes or until golden and cake tests done. Filling will sink into the cake while baking.
- 6 To serve, cut into 16 pieces.
- 7 Place bottom side up on serving plate. Dust with powdered sugar, if used. Spoon slightly sweetened whipped cream over each serving. if desired. This is great served warm!

Tips:

For blueberry dessert, substitute blueberry pie filling for the cherry filling.

Microwave cooking not applicable for this recipe.



PER SERVING	PERCENTAGE OF USRDA
Calories 298	Protein 5.2%
Protein 3.4 o	Calcium 4.2%
Fat 13.1 o	Iron 4.6%
Carbohydrates . 42.9 g	Vitamin A 14.6%
Sodium 172 mg	Vitamin C 3.7%