

CHERRY PUDDING*

“Recipe by L. Johnson”

Ingredients

2 cups stewed sweet cherries
1/3 cup butter
1 cup flour
¼ teaspoon baking soda
¼ teaspoon nutmeg
1 teaspoon cream of tarter (or)
2 teaspoon baking powder
1 pinch salt
1 cup milk
1 cup water
2 tablespoons cornstarch
½ cup cold water
3 tablespoons sugar
1 tablespoon butter

Directions

-Drain pitted cherries-reserve juice for sauce
-Melt butter in 2-quart baking dish
-Sift dry ingredients together slowly and add milk
-Pour mixture into baking dish over melted butter
-Spoon cherries into center
-Bake at 375 degrees for 40-50 minutes or until cake tester comes out clean
-Let pudding sit 10 minutes before serving with sauce

Sauce:

-Heat reserved juice with 1 cup water to boiling
-Add cornstarch mixed with cold water, then the sugar and butter
-Cook and stir until thick
-Serve with whipped cream

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