

CHERRY NUT CAKE DESERT*

“Recipe by F. Tiemyer”

Ingredients

1 pint cherry pie filling
1 1 pound 4 oz drained pineapple chunks
1 pkg. yellow or white cake mix
1 cup melted butter
1 cup flaked coconut
1 cup chopped walnuts

Directions

- Grease a 13x9 inch pan
- Spread cherry pie filling into the pan
- Put drained pineapple chunks over cherries
- Sprinkle dry cake mix over pineapple
- Pour melted butter over the mixture
- Top with flaked coconut and walnuts
- Bake at 350 degrees for 1 hour
- Serve warm or cold with Cool Whip

(Download PDF file to save or print)