

CHERRY NUT DESERT*

“Recipe by H. Steere”

Ingredients

½ cup butter
1 cup cake flour
2 tablespoons rounded powdered sugar
1 pint drained sour cherries
2 eggs
1 ½ cup sugar
¼ teaspoon salt
¼ cup flour
¾ teaspoon baking powder
¾ cup chopped walnuts
1 teaspoon vanilla

Directions

- Mix well butter, cake flour and powdered sugar
- Pat in about a 8x12 inch baking dish
- Bake as you would a pie crust
- Drain sour pie cherries
- Beat eggs and add sugar, salt, flour, baking powder
walnuts and vanilla, mixing well
- Add drained cherries
- Pour over baked crust
- Bake at 325 to 350 degrees for 45 to 60 minutes.
- Serve with whipped cream

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