

Home on the Range

Cherry Recipes Brighten Winter Meals

Life is more than a bowl of cherries, but anyone with a taste for delicious desserts knows that cherries brighten the day.

Tart cherries — sometimes called pie cherries — are a mainstay in many of America's favorite dishes.

For more information and recipes on cherries, call the Cherry Marketing Institute at (517) 347-0010.

LAYERED CHERRY DELIGHT

2 cups crushed pretzels
1 cup chopped pecans
3 tablespoons sugar
½ cup butter
Melt butter. Mix with pretzels, pecans, and sugar. Put in bottom of 9x13-inch pan. Bake 8-10 minutes at 350 degrees. Cool.

8-ounces cream cheese
1 cup confectioners' sugar
8-ounces whipped topping
2 cans cherry pie filling
Beat cream cheese, sugar and whipped topping. Spread on top of pretzel mixture. Refrigerate 30 minutes. Top with pie filling. Chill and enjoy.

Louise Graybeal

FESTIVE CHERRY CAKE

1 white cake mix
1½ cups whipping cream
½ cup confectioners' sugar
1 teaspoon vanilla
22-ounce can cherry pie filling
Mix cake according to directions. Bake in 2 9-inch round cake pans greased and floured at 350 degrees for 35 minutes. Cool on wire rack.

Whip cream until stiff, beat in confectioners' sugar and vanilla. Spread 1 cup whipped cream on bottom layer. Spoon ½ cup pie filling, mostly juice, on top. Place second layer on top. Frost sides and top of cake with remaining cream mixture. Place in freezer about 30 minutes.

Spoon cherry pie filling over top of cake allowing some to drip down sides. Chill in refrigerator until serving. Serves 12.

This is our most requested birthday cake. So easy, so pretty, and so good.

Gerry Seipt
Easton

CHERRY YUM YUM
3 cups graham cracker crumbs
¼ cup butter
16-ounces cream cheese
¼ cup sugar
1 teaspoon vanilla
2 packages Dream Whip
2 jars cherry pie filling
Melt butter, pour into graham cracker crumbs. Press ½ crumbs into 9x13-inch pan. Beat Dream Whip with milk. Add cream cheese, sugar, and vanilla. Put half on crumbs, then 1 jar pie filling, remaining Dream Whip and one jar of pie filling. Sprinkle remaining crumbs on top.

Shirley Powers
Rising Sun, Md.

CHERRY PIE FILLING
21 cups sour cherries
7 cups water
7 tablespoons lemon juice
2 teaspoons red food coloring, optional
1¼ teaspoon almond extract
3½ cups brown sugar
3½ cups granulated sugar
1¼ cups plus 1 -tablespoon instant Clear Jel
1 teaspoon salt

Mix wet ingredients. Mix dry ingredients. Stir together. Mix well. Fill jars to the bottom of the ring. Makes approximately 7 quarts. Can in hot water bath for 25 minutes. Do not boil too rapidly. Allow jars to set in canner approximately 5 minutes after boiling to prevent filling from cooking out of the jars.

Filling may be used in recipes calling for cherry pie filling.

Lois Petre
Boonsboro, Md.

DUMP CAKE

Dump evenly in a 13x9x2-inch cake pan:

1 can cherry pie filling
1 can crushed pineapple, undrained
Mix 1 box yellow or white cake mix as package directs. Pour mix evenly over fruit. Melt 2 sticks butter and pour over cake mix. Top cake by evenly sprinkling the following over the butter:

1 cup coconut
1 cup chopped nuts
Bake at 325 degrees for one hour. Good, served warm with whipped topping.

Sarah Clark
Breezewood



Increasingly new flavors for pies appear on dinner menus, but the old-fashioned cherry pie remains a favorite across the U.S.

HAWAIIAN FRIENDSHIP FRUIT CAKE

Day 1: Pour 1 pint starter into a glass gallon jar. Add 1 can sliced peaches and its juice. Cut each slice peach into 4 pieces. Add 2 cups sugar. Cover jar loosely and leave at room temperature. Stir every day for 10 days. (Do not cover airtight or refrigerate.)

Day 10: Add 16-ounce can pineapple chunks and its juice. Cut each piece in half and add 2 cups sugar. Stir every day for next 10 days. Color has changed and your fruit will foam when stirred.

Day 20: Add 2 10-ounce jars of maraschino cherries. Do not add juice. Slice each cherry in half. Add 2 cups sugar and stir final 10 days. The cherries will give your fruit back its pinkish color.

Day 31: You are ready to bake your cakes. You will need 3 tube pans. Mix one cake at a time. Preheat oven to 300 degrees, if glass, 275 degrees. Grease and flour cake pans.

All may be baked at the same time if they will fit in your oven.

Bake for 55 to 65 minutes. Some need to bake longer. Use a broom straw to test for doneness.

Drain fruit into large bowl. Pour the juice into 3 pint jars. These are new starters for your friends. No juice is used in your cakes, only the fruit. You will need to triple the following ingredients to make your three cakes.

Pour into large bowl:
1 box butter golden cake mix
1 box vanilla pudding (small)
4 eggs
½ cup oil
1½ cups drained fruit
Stir with a spoon only. Do not use electric mixer. Add:
1 cup raisins
1 cup pecans
1 cup walnuts
1 cup coconut

Stir, pour into tube pan. Mix second and third cake the same and bake. Mix each cake separately.
Marian Butler
Wellsboro

GENERAL GEORGE'S CHERRY TARTS

Tarts:
2 cups tart cherries in syrup
6 3-inch diameter graham cracker tart shells
2 tablespoons quick-cooking tapioca
¼ cup granulated sugar

Topping:
½ cup all-purpose flour
½ cup firmly packed light brown sugar
1 teaspoon ground cinnamon
¼ cup butter
½ cup walnuts
Whipped cream or ice cream, if desired

Preheat oven to 350 degrees. For tarts, drain cherries, reserve 2 tablespoons syrup. Place graham

cracker tart shells on cookie sheet; set aside. Combine drained cherries, reserved syrup tapioca, and granulated sugar in large bowl. For topping, in separate bowl, blend flour, brown sugar, and cinnamon. Cut in butter with pastry blender, 2 knives, or with fingers. Stir in nuts. Mix until crumbly. Spoon cherry mixture into tart shells. Spoon topping onto each tart, completely covering cherries; press topping gently into cherry mixture. Bake 30 minutes or until golden brown. Transfer tarts to wire racks. Serve warm or at room temperature with whipped cream or ice cream.

Shannon Semmel
Northampton/Lehigh
Dairy Princess

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

February 25- Potato Lover's Month

March 4- Crock-Pot Recipes
11- Muffin Favorites
18- Barley & Other Grains

Featured Recipe

Take advantage of all that snow outside by using it to make homemade ice cream. Use snow in place of ice while churning ice cream.

That suggestion comes from Sullivan County Dairy Princess Susan Pardo. She lives on Pardoe Brothers Valley View Farm, four miles off Route 154 from Estella.

Her father James (Jake) and his brother John own 525 acres and rent an additional 160 acres. They have 125 head of cattle.

Not only is Susan traveling across her county to promote milk but she also spends an hour on the road to attend Sullivan County High School, where she is a senior.

"I have had to learn how to budget my time between homework, school activities, and dairy promotion," she said.

Susan said her mom Dottie, grandmother Evelyn Higley, and two brothers Sam and Tom often provide transportation to dairy promotions. A younger sister Kristina is one of the county's dairy maids.

Here is one of Susan's favorite ice cream recipes. She said that you can add your favorite fruit or cookies.

MY MOM'S HOMEMADE ICE CREAM

6 eggs
1½ cups sugar
1 cup milk
1 pint heavy cream, optional
2 cups fruit or broken cookies
Mix together eggs, sugar, milk, and cream in blender, add fruit or cookies. Pour into ice cream freezer. Add milk to the full line and freeze according to instructions on your ice cream freezer.