



Home on the Range



Celebrate National Cherry Month

RED CHERRY CRUNCH BAR

¾ cup butter
1 cup brown sugar
1¼ cup flour
1 teaspoon salt
½ teaspoon baking soda
1½ cup rolled oats
21 ounce can cherry pie filling
Mix butter and brown sugar. Add flour, salt, baking soda and rolled oats. Mix until crumbly. Press half of mixture in 9x13-inch pan. Spread with cherry pie filling. Sprinkle with remaining crumb mixture. Bake at 400° for 25 minutes. Cool and cut into bars.

Vera Jane Newswanger
Morgantown

CHOCOLATE CHERRY BARS

1¼ cup flour
1 cup sugar
¼ cup cocoa
1 cup cold butter or margarine
1 egg, lightly beaten
1 teaspoon almond extract
2 cups chocolate chips
1 can (21 ounces) cherry pie filling
1 cup chopped almonds
Combine flour, sugar and cocoa. Cut in butter until crumbly. Add egg and almond extract until blended; set aside 1 cup for topping. Press remaining crumb mixture into a greased 13x9x2-inch pan. Carefully top with pie filling. Combine chocolate chips, almonds and reserved crumbs; sprinkle over pie filling. Bake at 350° for 35-40 minutes. Cool; refrigerate for at least 2 hours before cutting. Makes 3 dozen.

Vera Jane Newswanger
Morgantown

CHERRY NUT CHIFFON CAKE

2¼ cups cake flour
1½ cups sugar
3 teaspoons baking powder
1 teaspoon salt
½ cup vegetable oil
½ cup maraschino cherries
1 cup egg whites
5 unbeaten egg yolks
¼ cup maraschino cherry juice
½ cup cold water
1 teaspoon vanilla
½ teaspoon cream of tartar
½ cup chopped pecans
Sift dry ingredients into mixing bowl. Make a well in the center and add vegetable oil, egg yolks, cherry juice, water and vanilla. Beat on medium speed 1 minute. Add cream of tartar to egg whites. Beat until very stiff. Gradually pour egg yolk mixture over egg whites, gently folding with rubber scraper just until blended. Do not stir. Fold in

chopped cherries and pecans. Bake 55 minutes at 325° then increase to 350° for 10-15 minutes or until done. This is a beautiful cake and delicious!

Vera Jane Newswanger
Morgantown

CHERRY CHEESE BARS

Crust:
¼ cup flour
½ cup packed brown sugar
½ cup butter-flavored shortening
1 cup chopped walnuts, divided
1 cup flaked coconut
Filling:
2 packages (8 ounces each) cream cheese, softened
⅓ cup sugar
2 eggs
2 teaspoons vanilla
2 cans (21 ounces each) cherry pie filling

In a bowl, combine flour and brown sugar, cut in shortening until fine crumbs form. Stir in ½ cup nuts and coconut. Reserve ½ cup crumbs for topping. Press remaining mixture into the bottom of a greased 13x9x2-inch pan. Bake at 350° for 12-15 minutes or until lightly browned. Meanwhile, for filling, beat cream cheese, sugar, eggs, and vanilla in a mixing bowl until smooth. Spread over the hot crust. Bake 15 minutes. Spread pie filling on top. Combine remaining nuts and reserved crumbs; sprinkle over cherries. Bake 15 minutes more. Cool. Refrigerate until serving. Makes 20 servings.

Vera Jane Newswanger
Morgantown

CHERRY TORTE

1½ cups flour
¼ teaspoon salt
¾ cup butter-flavored shortening
1-2 tablespoons cold water
1 package (8 ounces) cream cheese, softened
½ cup sugar
2 eggs
1 teaspoon vanilla
2 cans (21 ounces each) cherry pie filling
¾ teaspoon almond extract
1 carton (8 ounces) frozen whipped topping, thawed
½ cup chopped pecans

In a medium bowl, combine the flour and salt; cut in shortening until the mixture resembles coarse crumbs. Add enough water to shape dough into a ball. On a lightly floured surface, roll dough to fit a 12-inch pizza pan. Flute edges, prick bottom and sides with a fork. Bake at 425° for 10-12 minutes or until lightly browned; remove from the oven. Reduce heat to 350°. In a large

mixing bowl, beat cream cheese, sugar, eggs and vanilla until smooth; pour into crust. Bake for 10-12 minutes or until center is set. Cool completely. Combine pie filling and almond extract; spoon over the cream cheese layer. Spread whipped topping over filling. Chill until ready to serve. Sprinkle with pecans. Makes 10-12 servings.

Vera Jane Newswanger
Morgantown

CHERRY DANISH

2 tablespoons cherry gelatin
3 cups water
½ cup sugar
½ cup regular Clearjel dissolved in ½ cup water
¼ cup cherry-flavored gelatin
1 quart drained sweet cherries
Mix water, sugar, and 2 tablespoons gelatin to boiling. Add Clearjel. Let thicken. Remove from heat. Add ¼ cup gelatin. Let cool. Add cherries.

Twila Martin
Waynesboro

CHERRY CHEESECAKE SQUARES

2 cups graham cracker crumbs
1 cup granulated sugar, divided
¼ cup butter melted
3 8-ounce packages cream cheese, softened
1 teaspoon vanilla
2 large eggs
1 20-ounce can cherry pie filling
Almond slivers for garnish; optional
Preheat oven 325°F.
In a medium bowl mix crumbs, ¼ cup sugar and butter. Press into a 13x9-inch baking pan. Put in oven and bake for 10 minutes.

In a large mixing bowl, cream the cream cheese with remaining ¼ cup sugar and vanilla with electric mixer until well blended. Blend in eggs. Pour mixture over prepared and baked crust. Return to oven and bake 35 minutes or until set in the middle. Remove. Cool. Refrigerate overnight or not less than 3 hours. Top with cherry pie filling. Cut into 18-inch squares and garnish if desired.

Betty Light
Lebanon

CHERRY CREAM CHEESE DESSERT

1¼ cup flour
½ cup brown sugar
½ cup butter
½ cup coconut
½ teaspoon salt
½ cup chopped walnuts
Filling:
2 8-ounce packages cream cheese, softened
⅓ cup sugar
2 eggs
2 teaspoons vanilla
Topping:
1 can or more of cherry pie filling

Mix together flour, sugar, butter, and salt. Add walnuts and coconut. Remove ½ cup and reserve. Press into 9x13-inch greased pan. Bake 12-15 minutes in 350 degree oven until light brown. Beat together filling ingredients and pour over hot crust. Bake 15 minutes more. Spread cherry pie filling over cream cheese. Sprinkle reserved crumbs over cherries. Bake 15 minutes longer. Chill several hours before serving.

Becky Zimmerman
Juniata Co. Dairy Princess

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In honor of National Cherry Month, make this attractive Cherry Crisp Coffee Cake.

Featured Recipe

Cherries won the hearts of Americans many years ago. European settlers had barely set foot in the New World before they began planting cherry trees. Early French colonists from Normandy brought cherry pits that they planted along the St. Lawrence River and beside the Great Lakes.

However, it wasn't until the late 1800's that cherry growing and harvesting began in earnest, eventually becoming a commercial enterprise.

Peter Dougherty, Presbyterian missionary, is credited with getting the U.S. cherry industry started. In 1852, he planted a group of cherry trees on the Old Mission Peninsula, near Traverse City, Michigan. Dougherty's cherry trees flourished, and soon other residents of the area planted cherry trees. The area all along Lake Michigan, from Benton Harbor to north of Traverse City, proved to be ideal for growing cherries. Lake Michigan tempered the arctic winds in winter and cooled the orchards in summer.

Today in Michigan, there are almost 4 million cherry trees, which annually produce 150 to 200 pounds of tart cherries. Michigan leads the nation in the production of tart cherries, harvesting about three-fourths of the U.S. crop. Large commercial crops of tart cherries are also grown in Utah, Wisconsin, New York, Pennsylvania, and Washington.

Cherries are much more than great tasting and colorful. Cherries contain powerful antioxidants that may help fight cancer and heart disease, according to research at Michigan State University.

Eating about 20 cherries per day could reduce inflammatory pain and headache pain.

February has been designated as National Cherry Month. Enjoy this featured recipe and many more sent in by our readers.

CHERRY CRISP COFFEE CAKE

2 cups all-purpose flour
1 cup 100% bran cereal
2 teaspoons baking powder
1 teaspoon ground cinnamon
½ cup margarine, softened
1 cup granulated sugar
2 eggs
½ cup milk
1 (21-ounce) can cherry filling and topping
Almond bran topping, recipe follows
Confectioner's sugar glaze, optional
Mint sprig, for garnish

In medium bowl, combine flour, bran, baking powder and cinnamon; set aside. In large bowl, with electric mixer at high speed, beat margarine and sugar until creamy. Blend in eggs and milk. Stir in flour mixture until smooth (batter will be thick). Spread batter in greased 9-inch springform pan; spoon cherry filling over batter.

Sprinkle with almond bran topping. Bake in preheated 350-degree oven 50 to 55 minutes or until toothpick inserted in center tests done (filling will stick to toothpick). Cool in pan on wire rack for 25 minutes. Remove outside ring of pan; cool completely on wire rack. Drizzle with confectioner's sugar glaze; garnish with mint sprig if desired. Cut into wedges to serve.

Makes 12 servings.

Almond Bran Topping: Mix ½ cup coarsely chopped almonds, ¼ cup 100% bran cereal, 2 tablespoons sugar, and 2 tablespoons softened margarine until crumbly.

Recipe Topics

If you have recipes for 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. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

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