

Cherries Are A Festive Holiday Treat



Cherry Pound Cake is a beautiful addition to your holiday celebration—or made into mini loaves for gifts.

(NAPSA)—There's a great alternative to the traditional holiday fruitcake—Cherry Pound Cake. It's a simple, yet elegant dessert for any holiday gathering.

Festive maraschino cherries add color and flavor to this delicious cake. And as a holiday bonus, this recipe can be served as a bundt cake when entertaining or made into mini loaves for gift giving.

CHERRY POUND CAKE

Prep Time: 25 minutes

Makes one (10-inch) cake

- 1¼ cups butter, softened**
- 2¾ cups sugar**
- 5 eggs**
- 1 teaspoon vanilla extract**
- 3 cups all-purpose flour**
- 1 teaspoon baking powder**
- ¼ teaspoon salt**
- 1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk (NOT evaporated milk), divided**
- 2 cups quartered maraschino cherries, well drained, reserving ¼ cup juice**
- Powdered sugar or Chocolate Frosting (recipe follows)**

1. In large bowl with electric mixer, beat butter, sugar, eggs and vanilla on low speed until blended, then on high speed 5 minutes until light and fluffy.

2. Combine flour, baking powder and salt. Add dry ingredients alternately with ½ cup sweetened condensed milk to creamed mixture, mixing lightly after each addition.

3. Fold in cherries. Turn batter into greased and floured 10-inch bundt or tube pan.

4. Bake at 350° F for 55 minutes. Cover loosely with foil, shiny side out; continue baking for 15 to 20 minutes or until toothpick inserted near center comes out clean.

5. Let cool in pan 5 minutes; invert cake onto rack and let cool completely.

6. Dust with powdered sugar just before serving or, spoon Chocolate Frosting over cooled cake. Store leftovers covered.

***Chocolate Frosting:** In medium saucepan, combine remaining sweetened condensed milk with 2 (1-ounce) squares unsweetened chocolate. Cook and stir over low heat until chocolate melts and mixture is thickened. Stir in cherry juice.

Mini Cherry Pound Cakes

Same recipe as above only use entire can of sweetened condensed milk in batter. Bake at 350° F for 45 minutes or until light brown. Makes 6

For more recipes and information, visit www.nationalcherries.com.