

# Cherries

## Cherry Apple Pie

- (Makes 9-inch pie)  
 1-1/3 cups sifted all-purpose flour  
 1/2 teaspoon salt  
 1/2 cup solid all-vegetable shortening  
 3 tablespoons water  
 6 medium cooking apples, pared, cored and sliced (about 7 cups)  
 1 Jar (8 ounces) red maraschino cherries, drained and halved  
 1/2 cup firmly packed brown sugar  
 1/4 cup flour  
 Crumb topping\*

## Chocolate Dipped Cherries

- (Makes 4 to 5 dozen)  
 1 package (12 ounces) semi-sweet chocolate pieces  
 2 jars (8 ounces each) stemmed red maraschino cherries well drained

Melt chocolate in top of double boiler over hot (not boiling) water. Remove double boiler from heat. Dip cherries into chocolate and swirl to coat completely. Place on wax paper covered baking sheet; chill until set.

Combine 1-1/3 cups flour and the salt in bowl. Cut in shortening until uniform but coarse. Sprinkle with water; toss with a fork and press into a ball. On lightly floured surface, roll out pastry 1-1/2 inches larger than inverted 9-inch pie plate; fold under to make double thickness of dough around rim and flute edge.

## DESSERT RECIPES

Mix apples, cherries, sugar and 1/4 cup flour in large bowl. Spoon into unbaked pie shell. Sprinkle Crumb Topping\* over apples and bake in 400 deg. oven 40 minutes. Cover center of pie with foil and continue baking 20 minutes longer, or until apples are cooked. Place foil or cookie sheet under pie if it begins to bubble over.

\*Crumb Topping: Mix 2/3 cup flour and 1/3 cup firmly packed brown sugar. Cut in 1/3 cup soft butter or margarine until mixture is crumbly. Add 1/3 cup chopped nuts.

## Black Forest Cake

- (Makes 8-inch cake)  
 1/2 cup butter or margarine  
 1 cup granulated sugar  
 6 eggs, separated (at room temperature)  
 4 squares (1 ounce each) semi-sweet chocolate, melted and cooled  
 5 tablespoons kirsch  
 1-1/2 cups toasted filberts, grated in mouli grater or electric blender  
 1/4 cup unsifted all-purpose flour  
 Sliced Cherry Filling\*  
 2 cups (1 pint) heavy cream  
 1/4 cup sifted confectioners sugar  
 Chocolate curls

Cream butter with granulated sugar; beat in egg yolks, one at a time. Blend in melted chocolate and 2 tablespoons kirsch. Mix together filberts and flour; stir into butter mixture. Beat egg whites until stiff but not dry. Fold into batter. Turn into greased and floured 8-inch spring form pan. Bake in 375 deg. oven 1 hour or until cake tests done. Cake may have slight crack. Cool 10 minutes in pan; remove and cool thoroughly on cake rack. Using a long sharp knife, cut cake into three layers. Place top layer inverted on cake platter; spread with all of Sliced Cherry Filling\*. Whip cream in large bowl of electric mixer, gradually adding confectioners sugar and remaining kirsch. Spread about 1/2 cup over cherry filling; assemble remaining two layers, filling with an additional 1/2 cup of whipped cream. Frost cake with remaining whipped cream. Decorate with reserved cherries and chocolate curls.

\*To Prepare Sliced Cherry Filling: (makes about 1-1/3 cups). Drain 1 jar (16 ounces) red maraschino cherries, reserving syrup and 13 cherries for decoration; slice remaining cherries. Combine cherry syrup and enough kirsch to measure 3/4 cup. In saucepan, gradually blend syrup mixture into 1-1/2 tablespoons cornstarch; add 1 tablespoon lemon juice. Stir over medium heat until mixture boils 1/2 minute. Add sliced cherries and cool.

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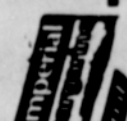
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