



Preparation time: 10 min.
Baking time: 45 to 50 min.



Oven temperature:
350°F



Microwave cooking:
see other side

For one 13-by-9-inch cake, 16
generous servings, you will need:

- 1 cup (2 sticks) butter or margarine
- 1½ cups granulated sugar
- 4 eggs
- 1 tsp. almond extract
- 2 cups all-purpose flour
- 2 tsp. baking powder
- 1 can (21 oz.) cherry pie filling
- Powdered sugar to dust over top, optional

**QUICK &
EASY**

Preparation:

- 1** In a large mixing bowl, cream together the butter and sugar. Add the eggs. Beat until light and fluffy.
- 2** Add the almond extract. Stir in the flour and baking powder. Mix until smooth.
- 3** Butter a 13-by-9-inch cake pan. Turn the mixture into the pan.
- 4** Spoon the pie filling into the cake, in 16 spots, spacing 4 spoonfuls evenly in each direction.
- 5** Bake at 350°F for 45 to 50 minutes or until golden and cake tests done. Filling will sink into the cake while baking.
- 6** To serve, cut into 16 pieces.
- 7** Place bottom side up on serving plate. Dust with powdered sugar, if used. Spoon slightly sweetened whipped cream over each serving, if desired. This is great served warm!

Tips:

For blueberry dessert, substitute blueberry pie filling for the cherry filling.

This is quick to stir up, bake and serve. Best of all, it tastes homemade, though it is as easy to make as a cake mix. Serve for a party dessert.