

The Cherry Cookbook

366 Recipes

Table Of Contents

Chewy Oatmeal Cherry Toffee Crisps	1
Baked Cherry Tomatoes with Garlic	2
Chocolate Cherry Chip Cake	3
Chocolate Cherry Cake IV	4
Cherry Crumble	5
Stuffed Cherry Peppers	6
Cherry Berries on a Cloud	7
Pistachio Crusted Chicken Breasts with Sun-Dried Cherry and	8
Cheery Cherry Crisp	9
Creamy Shrimp Stuffed Cherry Tomatoes	10
Cherry Winks	11
The Extreme Cherry Cake	12
Pork Chops With Black Cherry Sauce	13
Skillet Cherry Cobbler	14
Cherry Chocolate Chunk Cookies	15
Popped Cherry	16
Cherry Lattice Coffee Cake	17
Candied Cherry Hermits	18
Cherry Pineapple Fruitcake	19
Chocolate Covered Cherry Cookies II	20
Cherry Cheese Pie II	21
Cherry Delight Dessert	22
Walnut Cherry Delights	23
Rainy Day Cherry Crisp	24
Cherry Surprises	25
Mock Cherry Pie	26
Cherry Spice Cake	27
Very Cherry Treats „	28
Cherry Chocolate Bark	29
Cherry Mallow Dessert	30
Maraschino Cherry Pound Cake	31
Easy Cherry Tarts	32
Cherry Almond Smoothie	33
Cherry Snowballs	34
Mango-Cherry Chicken	35

Table Of Contents

Holiday Cherry Pie	36
Ham with Cherry Sauce	37
Oatmeal Cherry Walnut Cookies	38
Cherry Pretzel Squares	39
Cherry Nut Cake III	40
Chocolate Cherry Biscotti	41
Cherry Kisses	42
Cherry Vodka Sour	43
Venice High School Cherry Butter Cookies	44
Cherry Bourbon Balls	45
Quick and Easy Cherry Bars	46
Cherry Meringue Dessert	47
Cherry Meringue Pie	48
Cherry Cheese Delight	49
Ham Cups with Cherry Sauce	50
Cherry Waldorf Salad	51
Cherry Coconut Bars	52
Pineapple Cherry Cake	53
Cherry Tarts	54
Cherry Almond Cheesecake	55
Saucy Cherry Cake	56
White Chocolate Cherry Pecan Cheesecake	57
Cherry-Nut Tea Ring	58
Very Cherry Ice Cream	59
Black Bing Cherry Pie	60
Cherry Angel Food Cake	61
Freda's Cherry Supreme Salad	62
Cherry Chocolate Cookies	63
Chocolate Cherry Cake III	64
Slow Cooker Cherry Cobbler	65
Quick Cherry Turnovers	66
Frosted Cherry Nut Bars	67
Cherry Fizz	68
Rhubarb Cherry Crisp	69
Cherry Tomatoes and Olives	70

Table Of Contents

Cherry-Berry Spider	71
Cherry Marble Cake	72
Roasted Goose with Port Wine Cherry Sauce	73
Sugared Cherry Jewels	74
Raspberry Cherry Pie	75
Baked Fresh Cherry Pie	76
Blanca's Cherry Cheese Tarts	77
Chocolate Cherry Cheesecake	78
Almond Cherry Biscotti	79
Cherry-Berry Pie	80
Cherry Angel Cake Roll	81
Chocolate Maraschino Cherry Cake	82
Cherry Angel Trifle	83
Low-Fat Cherry Cobbler	84
Cherry Dream Cake	85
Lemon-Cherry Pie	86
Chocolate-Covered Cherry Cookies	87
Cherry Pie II	88
Crab-Stuffed Cherry Tomatoes	89
Valerie's Cherry Choco-Chip Cake	90
Cherry Squares	91
Chocolate-Drizzled Cherry Bars	92
Christmas Cherry Pie	93
Cherry Limeade II	94
Very Cherry Crescent Ring	95
Chocolate Cherry Upside Down Cake	96
Cherry Popping Scotsman	97
Cheery Cherry Bread	98
Pineapple Cherry Ice Cream	99
Chocolate Covered Cherry Cookie Frosting	100
Cherry and Raisin Loaf	101
Dried Cherry Muffins	102
Cherry Spice Loaf	103
Apple Cherry Cobbler	104
Cherry Sauce for Ham	105

Table Of Contents

Cherry Vanilla Chip Muffins	106
Merry Cherry Bars	107
Fruit 'n' Nut Cherry Pie	108
Cherry Cake	109
Cherry Chip Muffins	110
Ukrainian Chereshnyanyk Cherry bars	111
Cherry Crisp	112
Cherry Nut Muffins	113
Pistachio Cherry Squares	114
Chocolate Covered Cherry Martini	115
Cherry Hazelnut Biscotti	116
Cherry Delight	117
Kevin's Cherry Tart	118
Marinated Cherry Tomato Salad	119
Cranberry-Black Cherry Gelatin Salad	120
Cherry Almond Bark	121
Cherry Ripple Rose Cake	122
Cherry Fluff	123
Perfect Cherry Pie	124
Cherry Almond Pound Cake	125
Pork Tenderloin in Mustard Marinade with Cherry Compote	126
Cherry Cheese Pie I	127
Cherry Chicken Lettuce Wraps	128
Cherry Mash Bars	129
Bing Cherry Gelatin Mold	130
Cherry-Cream Crumble Pie	131
Cherry Delight	132
Cherry Cordial Cookies	133
Cherry Chocolate Brownie Cheesecake	134
Cranberry Cherry Pie	135
Mini Cherry Cobblers	136
Cherry Rum Balls	137
Apple-Cran-Cherry Oatmeal Cookies	138
Cherry-Pistachio Bark	139
Mandarin Blue Cherry Jam	140

Table Of Contents

Ground Cherry Pie I	141
Glazed Fish with Roasted Asparagus and Cherry Tomatoes	142
Cherry Chocolate Nut Cookies	143
Chocolate Cherry Drops	144
Saucy Cherry Meatballs	145
Cherry Pepper Poppers	146
Cherry Almond Coffeecake	147
Cherry Pineapple Pie	148
Ground Cherry Pie II	149
Cherry Crunch	150
Chocolate-Cherry Brownie Cups	151
Cherry Cheese Windmills	152
Cherry Nut Cake II	153
Blackberry Cherry Cobbler	154
Cherry-Blueberry Pie	155
Cherry Blossom Fudge	156
Cherry Pie	157
Cherry Chicken	158
Cherry Fluff	159
Cherry Ice Cream	160
Cherry Pineapple Salad	161
Chocolate-Cherry Fudge Bars	162
Cold Cherry Soup	163
Cherry Enchiladas	164
Cherry Yum Yum Pie	165
Tart Cherry Soup	166
Best Cherry Pie	167
Always Delicious Cherry Pie	168
Cook's Ham Steak with Classic Cherry Glaze	169
Cherry Chip Cookies III	170
Cherry Chip Cookies I	171
Cherry Swirled Cheesecake	172
Ravioli with Cherry Tomatoes and Cheese	173
Black Cherry Cream Parfaits	174
Cherry Tomato Salad	175

Table Of Contents

Candied Cherry Nut Bars	176
Cherry Berry Smoothies	177
Cherry Pecan Bread	178
Christmas Cherry Cake	179
Make Ahead Cherry Winks	180
Tart Cherry Crisp	181
Swiss Cherry Bruschetta	182
Tart Cherry Cobbler	183
Cherry-Filled Cookies	184
Cherry Nut Delight	185
Vanilla Chip Cherry Cookies	186
Cherry Salad	187
Cherry Cream Cheese Dessert	188
Cherry Crescents	189
Cherry Pistachio Bread	190
Christie B's Fabulous Cherry Cookies	191
Cherry Chews	192
Classic Cherry Sauce	193
Cherry Gelatin Squares	194
Cherry Pecan Torte	195
Chocolate Cherry Pie	196
Cherry Cheesecake Pie	197
Apricot-Cherry Bars With Oatmeal Crumble Topping	198
Tahini Almond Cherry Cookies	199
Cherry Bars	200
Vanilla Cherry Ice Cream	201
Cherry Cinnamon Cobbler	202
Sauteed Cherry Tomatoes with Garlic and Basil	203
Cherry Cobbler II	204
Cherry Tomatoes Filled with Goat Cheese	205
Pineapple-Cherry Nut Cake	206
Cherry-Go-Round	207
Cherry Puddles Cake	208
Grandma's Cherry Salad	209
Cherry-Cornflake Cookies	210

Table Of Contents

Cherry Cheese Pie	211
Cherry Rhubarb Crunch	212
Cherry Bomb	213
Cherry Swirl Coffee Cake	214
Cream Cake with Bing Cherry Sauce	215
Cherry-Stuffed Acorn Squash	216
Cherry Cheezecake	217
Chery Cherry Christmas Bread	218
Cherry Pineapple Surprise	219
Bing Cherry Congealed Salad	220
Cherry Icebox Cookies	221
Cherry Danish	222
Fresh Pear and Cherry Salad with Vanilla Pear Vinaigrette	223
Cherry Bell Cookies	224
Cherry Chicken Salad	225
Green Beans with Cherry Tomatoes	226
Cherry Coconut Bars	227
The Best Unbaked Cherry Cheesecake Ever	228
Cherry-Cheese Cake	229
Cherry Cola Chicken	230
Cherry Cheesecake	231
Cherry Roly Poly	232
Sour Cherry Pie	233
Cinnamon Cherry Cheesecake Squares	234
Rhubarb Cherry Pie	235
Cherry Nut Bread	236
Rhubarb Cherry Jelly	237
Cherry Glazed Ham	238
Cherry Glazed Sponge Cake	239
Cherry Oatmeal Cookies	240
Chocolate Covered Cherry Shooters	241
Maraschino Cherry Almond Cookies	242
Sara's Famous Cherry Crisp	243
Fresh Cherry Crisp	244
Cherry Coffee Cake	245

Table Of Contents

California Cherry and Walnut Salad	246
Cherry Clafouti	247
Cherry Chip Cake	248
Cherry Almond Tart	249
Mock Cherry Pie	250
Cherry Almond Bread	251
Cherry Almond Oatmeal	252
Bing Cherry Daiquiri	253
Valerie's Cherry Choco-Chip Cake	254
Cherry Grunt	255
Dried Cherry Cake	256
Chocolate Covered Cherry Cookies III	257
Cherry Cream Cheese Cake	258
Dessert Cherry Pie	259
Fresh Cherry Cobbler	260
Cherry Cobbler Muffins	261
Cherry Chocolate Marble Cake	262
Cream Cheese Cherry Dessert	263
Cherry Fruitcake Cookies	264
Cherry Walnut Bars	265
Cherry Tomato Corn Salad	266
Sweet Cherry Pie	267
Tart Cherry Salad	268
Cherry Cheese Pie	269
Cherry Date Cookies	270
Chocolate Cherry Cake II	271
Cherry Jalapeno Mexican Pork	272
Cherry Cream Crescents	273
Cherry Banana Mini Loaves	274
Chocolate Cherry Cake with Rum Ganache	275
Blueberry Cherry Pie	276
Cherry Cheesecake Dessert	277
Slow-Cooked Cherry Pork Chops	278
Cherry Salad	279
Frozen Cherry Cream Pie	280

Table Of Contents

Microwave Cherry Crisp	281
John's Tasty German Cherry Beer	282
Cherry Almond Caramel Apple Explosion	283
Tenderloin with Cherry Sauce	284
Cherry Pie III	285
Chicken-Cherry Pie	286
Chocolate Cherry Cupcakes	287
Michigan Cherry Drops	288
Cherry Breeze Martini	289
Healthy and Delicious Cherry Pie	290
Easy Dump Cherry Crisp	291
Cherry Walnut Balls	292
Cherry Cranberry Salad	293
Cherry Cookies	294
Cherry-Raspberry Jam	295
Chocolate Cherry Cake I	296
Buried Cherry Cookies	297
Cherry Yum Yum	298
Deep Dish Cherry Pie	299
Cherry Pie IV	300
Cherry Limeade I	301
Cherry Icebox Pie	302
Cherry Nut Cake I	303
Gnocchi with Cherry Tomato Sauce	304
Smucker's® Cherry Swirl Coffee Cake	305
Byrdhouse Blistered Cherry Tomatoes	306
Cherry Pie I	307
Bing Cherry Delight	308
Cherry Chocolate Almond Croissant Bread Pudding	309
Creamy Pesto Pasta Salad with Chicken, Asparagus and Cherry	310
Ground Cherry Sauce	311
Cherry Almond Cake	312
Sweet Cherry Giandua Parfait	313
Chocolate-Cherry-Banana Breakfast Smoothie	314
Pink Cherry Bread	315

Table Of Contents

Blueberry or Cherry Dessert	316
Cherry Pork Chops	317
Cherry Cola Salad	318
Quickie Chocolate Cherry Parfait	319
Cherry Chambord Butter	320
Fudgy Cherry Brownies	321
Cherry Ham Glaze	322
Goosey Cherry Bars	323
Cherry Poppyseed Twinks	324
New York Steaks with a Vanilla and Cherry Sauce	325
Cherry Bread	326
Cherry Chocolate Cobbler	327
Cherry Almond Pull-Apart Bread	328
Carolyn's Oh-So-Easy Cherry Cobbler	329
Nick's Favorite Cherry Pecan Bread	330
Christmas Cherry Cake	331
Cherry Cobbler I	332
Cherry Dump Pudding	333
Cherry Almond Cake	334
Candied Cherry Macaroons	335
Cherry Chutney	336
Cherry Shortbread Cookies	337
Chocolate Covered Cherry Cookies I	338
Maraschino Cherry Nut Cake	339
Cherry Chiffon Dessert	340
Cherry Flips	341
Cherry Magic Cookie Bars	342
Cheery Cherry Compote	343
Kim's Cherry Chocolate Chip Bars	344
Cherry Mandlbrot	345
Cherry Mash Candy	346
Cherry Pound Cake	347
Cherry Nut Snow Cake	348
Cranberry Cherry Salad	349
Almond Cherry Fudge	350

Table Of Contents

Creamy Cherry Tomato Salad with Fresh Basil, Corn and Onion	351
Cherry Blast	352
Divine Cherry Chocolate Ice Cream	353
Cherry Coconut Bars by Kellogg's® Rice Krispies®	354
Cherry Dots	355
Cherry Dessert	356
Cherry Streusel Bars	357
Cherry Chocolate Cake	358
Bing Cherry Gelatin Mold	359
Cherry Nut Coffee Cake	360
Cherry Cream Cheese Pie	361
Cherry Icebox Cookies	362
Cranberry Cherry Pie	363
Cranberry-Black Cherry Gelatin Salad	364
Cherry Chip Cookies II	365
Cherry Chocolate Cups	366

Chewy Oatmeal Cherry Toffee Crisps

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 cup unsalted butter, softened
3/4 cup brown sugar
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups rolled oats
1 cup dried cherries
1 cup miniature semisweet
chocolate chips
1 cup toffee baking bits

Directions

Sift together the flour and baking soda; set aside. In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the egg and vanilla. Gradually stir in the sifted mixture, then mix in the oats, cherries, chocolate chips and toffee bits until evenly distributed. Divide the dough into 3 portions and form them into logs, about 2 inches in diameter. wrap in waxed paper and refrigerate or freeze until firm.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line them with parchment paper. Slice dough logs into 3/4 inch thick slices. Place the cookies 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Baked Cherry Tomatoes with Garlic

Ingredients

1 pint cherry tomatoes
4 cloves garlic, slivered
2 tablespoons extra virgin olive oil
(optional)
kosher salt (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut a slit in one side of the cherry tomatoes, and insert a sliver of garlic into each. Arrange tomatoes in a single layer on a baking sheet. Drizzle with olive oil and sprinkle with salt.

Bake tomatoes about 20 minutes in the preheated oven, until slightly shriveled. Serve warm.

Chocolate Cherry Chip Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1 cup strong brewed coffee
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 (10 ounce) jar maraschino cherries, drained
2 cups miniature semisweet chocolate chips

1/2 cup butter, softened
4 cups confectioners' sugar
1/2 teaspoon salt
2 tablespoons vanilla extract
4 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix flour, sugar, cocoa, baking powder, soda and salt.

Add eggs, coffee, milk, oil and vanilla. Beat until smooth (batter will be thin).

Fold in cherries and chocolate chips. Pour batter into 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes or until toothpick inserted into middle comes out clean. It's best to leave it in the pan, because the chips and the cherries sort of sink to the bottom and solidify and will stick big time! Frost with white buttercream.

For the frosting: In a large bowl, combine butter, confectioners sugar, 1/2 teaspoon salt and vanilla. Cream with an electric mixer. Add milk by the tablespoon until frosting is smooth.

Chocolate Cherry Cake IV

Ingredients

1 (1 ounce) square unsweetened
baking chocolate
1/4 cup butter
1 cup white sugar
1 egg
1/4 cup plain yogurt
1 (4 ounce) jar maraschino
cherries
1 cup sour milk
1 3/4 cups all-purpose flour
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the yogurt, melted chocolate and cherries with juice. Stir together the flour and baking soda and beat into the creamed mixture alternately with the sour milk. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Cherry Crumble

Ingredients

6 tablespoons butter
1 1/8 cups all-purpose flour
1/2 cup rolled oats
6 tablespoons packed brown sugar
1/8 teaspoon salt
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt butter or margarine in a large saucepan. Remove pan from heat; stir in oats, flour, brown sugar, and salt until a dry, crumbly dough forms. Press about 2/3 of the dough into the bottom of 9 inch square pan, making a firm even layer.

Spread cherry pie filling in the crust, and sprinkle with remaining crumb mixture.

Bake for 40 to 45 minutes, until top is lightly browned. Serve warm or at room temperature.

Stuffed Cherry Peppers

Ingredients

1 (14 ounce) jar cherry peppers
1/4 pound ground beef
1/4 pound sausage
1/4 cup grated Parmesan cheese
1 egg

Directions

Preheat oven to 400 degrees F (200 degrees C).

Drain peppers and remove all seeds.

In a medium mixing bowl, combine ground beef, sausage, cheese and egg; stir well. Stuff the meat mixture into peppers.

Bake for 30 minutes. The stuffed peppers are best served at room temperature.

Cherry Berries on a Cloud

Ingredients

6 egg whites
1/2 teaspoon cream of tartar
1/4 teaspoon salt
1 3/4 cups sugar
FILLING:
2 (3 ounce) packages cream cheese, softened
1 cup sugar
1 teaspoon vanilla extract
2 cups heavy whipping cream, whipped
2 cups miniature marshmallows
TOPPING:
1 (21 ounce) can cherry pie filling
2 cups sliced fresh strawberries
1 teaspoon lemon juice

Directions

In a mixing bowl, beat egg whites, cream of tartar and salt until foamy. Gradually add sugar, 1 tablespoon at a time, beating on high until stiff peaks form (do not underbeat). Spread evenly in a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 275 degrees F for 1 hour; turn off oven (do not open door). Let cool in oven overnight or at least 12 hours.

Beat cream cheese, sugar and vanilla until smooth; gently fold in whipped cream and marshmallows. Spread over meringue. Chill for 4 hours. Cut into 16 pieces. Combine topping ingredients; spoon 1/4 cup over each serving.

Pistachio Crusted Chicken Breasts with Sun-Dried

Ingredients

2 cups chopped pistachio nuts
1 cup panko bread crumbs
2 egg whites
4 skinless, boneless chicken breast halves
salt and black pepper to taste
1 tablespoon vegetable oil
2 tablespoons butter

Sauce:

1 teaspoon butter
2 shallots, finely chopped
1/2 cup red wine
4 ounces dried cherries
1 cup freshly squeezed orange juice
1 1/2 cups chicken stock
1 teaspoon grated orange zest

Directions

Preheat the oven to 325 degrees F (165 degrees C). Mix together the pistachios and bread crumbs in a bowl. Beat the egg whites in a separate bowl, and set aside.

Season the chicken breasts with salt and pepper, gently dip them into the beaten egg whites, and then press into the pistachio-bread crumb mixture to coat. Gently toss between your hands so any coating that hasn't stuck can fall away.

Heat the oil and butter in an oven-safe skillet over medium heat. Gently place the chicken breasts into the hot skillet, and fry for 5 to 8 minutes, until the bottom coating is golden brown and crisp.

Turn the chicken over in the skillet, and place the skillet in the preheated oven. Bake for about 30 minutes, until the chicken is no longer pink, the juices run clear, and the top coating is lightly browned.

While the chicken is baking, melt 1 teaspoon of butter in a saucepan over medium-low heat, add the shallots, and cook for 2 to 3 minutes until tender. Pour in the wine, drop in the cherries, and cook and stir for about 10 minutes to reduce wine to a glaze. Pour in the orange juice, chicken stock, and orange zest, and cook and stir about 20 more minutes, until sauce is reduced and thickened.

Cheery Cherry Crisp

Ingredients

3 1/2 cups frozen pitted dark sweet cherries, thawed
3/4 cup sugar, divided
2 tablespoons cornstarch
1 cup chopped fresh or frozen rhubarb, thawed*
2 tablespoons minced fresh basil

TOPPING:

1/2 cup all-purpose flour
1/2 cup quick-cooking oats
1/4 cup packed brown sugar
1/4 teaspoon salt
1/4 cup reduced fat stick margarine

Directions

Drain cherries, reserving juice. Add enough water to measure 1/2 cup. Set cherries aside. In a microwave-safe 8-in. square baking dish, combine 1/2 cup sugar, cornstarch and reserved juice until smooth. Microwave, uncovered, on high for 3-4 minutes or until thickened, stirring occasionally. Gently stir in the rhubarb, basil, reserved cherries and remaining sugar.

In a bowl, combine the flour, oats, brown sugar and salt. Cut in margarine until mixture resembles coarse crumbs. Sprinkle over cherry mixture. Bake, uncovered, at 350 degrees F for 30-35 minutes or until golden brown.

Creamy Shrimp Stuffed Cherry Tomatoes

Ingredients

2 pints cherry tomatoes
1/2 pound cooked shrimp -
peeled and deveined
1 (8 ounce) package cream
cheese, softened
1/4 cup mayonnaise
1/4 cup Parmesan cheese
2 teaspoons prepared horseradish
1 teaspoon lemon juice
salt and pepper to taste
1/4 cup chopped fresh parsley

Directions

Cut the top off each cherry tomato, and scoop out the pulp. Place the tomatoes upside down on paper towels to drain.

In a food processor, mix the shrimp, cream cheese, mayonnaise, Parmesan cheese, horseradish, and lemon juice. Season with salt and pepper. Blend until smooth.

With a pastry bag, pipe the shrimp mixture into the cherry tomatoes. Garnish with parsley, and refrigerate until serving.

Cherry Winks

Ingredients

3/4 cup shortening
1 cup white sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
2 1/4 cups sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped pecans
1 cup dates, pitted and chopped
1/3 cup maraschino cherries,
chopped
2 1/2 cups crushed cornflakes
cereal
10 maraschino cherries, quartered

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Cream the shortening with the sugar. Blend in the eggs, milk and vanilla.

Sift together the flour, baking powder, baking soda and salt. Add the flour mixture to the creamed mixture and mix well. Stir in the chopped pecans, chopped dates and 1/3 cup maraschino cherries.

Shape teaspoonful sized chunks of dough into balls. Roll each ball in the crushed corn flakes. Place balls on the prepared baking sheets and top each cookie with 1/4 maraschino cherry.

Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes. Let cool completely before storing in airtight containers.

The Extreme Cherry Cake

Ingredients

1 cup butter
2 cups white sugar
6 eggs
1 tablespoon vanilla extract
1/2 teaspoon red food color
3 cups all-purpose flour
1 tablespoon baking powder
1/4 cup maraschino cherry juice
14 maraschino cherries, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch round pans. Sift together the flour and baking powder. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and red food color. Beat in the flour mixture alternately with the cherry juice. Stir in the cherries. Pour batter into prepared pans.

Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Pork Chops With Black Cherry Sauce

Ingredients

2 tablespoons vegetable oil
4 (8 ounce) bone-in pork chops
salt and pepper to taste
1/4 cup butter
3/4 cup sliced shallots
1 1/2 cups fresh black cherries,
pitted and halved
2 tablespoons red wine
1/4 cup beef broth
1/4 teaspoon dried rosemary
leaves, crumbled

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil.

Heat the vegetable oil in a large skillet over medium-high heat. Season the pork chops with salt and pepper, then brown in the hot oil until golden brown on both sides, about 2 minutes per side. Remove the pork chops to the lined baking sheet. Bake in the preheated oven until the pork chops are no longer pink in the center, and register 160 degrees F (71 degrees C) on a kitchen thermometer, about 20 minutes.

While the pork chops are baking, melt the butter in the same skillet over medium heat, and stir in the shallot and cherries. Cook until the shallot has begun to soften, about 2 minutes. Stir in the red wine and beef broth, and bring to a simmer. Season with rosemary, and simmer until the sauce has reduced and thickened. Season to taste with salt and pepper before pouring over the pork chops to serve.

Skillet Cherry Cobbler

Ingredients

1/2 cup biscuit/baking mix
1 1/2 teaspoons sugar
1/2 teaspoon grated orange peel
2 tablespoons 2% milk
1 cup cherry pie filling
1/4 cup orange juice

Directions

In a small bowl, combine the biscuit mix, sugar and orange peel. Stir in milk just until moistened; set aside.

In a small nonstick skillet, combine pie filling and orange juice; bring to a boil, stirring occasionally. Drop biscuit mixture in two mounds onto boiling cherry mixture. Reduce heat; cover and simmer for 10 minutes. Uncover; simmer 5-7 minutes longer or until a toothpick inserted into a dumpling comes out clean.

Cherry Chocolate Chunk Cookies

Ingredients

2 1/4 cups unbleached all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter, softened
1/2 cup butter flavored shortening (such as Crisco®)
1/2 cup white sugar
3/4 cup brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons almond extract
1 cup dried tart cherries
3/4 cup chopped walnuts
1/2 cup chopped pecans
1 (12 ounce) bag semi-sweet chocolate chunks (such as SACO®)

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease baking sheets. Whisk together the flour, baking soda, and salt; set aside.

Beat the unsalted butter, butter flavored shortening, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Add the eggs one at a time; beat in the vanilla extract and almond extract with the last egg. Mix in the flour mixture until just incorporated. Fold in the cherries, walnuts, pecans, and chocolate chunks, mixing just enough to evenly combine. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake in the preheated oven until browned around the edges, 11 to 13 minutes. Cool on cookie sheet for 2 minutes; remove cookies to a wire rack to cool completely.

Popped Cherry

Ingredients

1 cup ice
1 fluid ounce maraschino cherry
juice
2 fluid ounces vodka
4 fluid ounces orange juice
3 maraschino cherries

Directions

Fill a highball glass with ice, and pour in the cherry juice, vodka, and orange juice. Stir to mix, and garnish with maraschino cherries to serve.

Cherry Lattice Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup sour cream
1 egg
3 tablespoons sugar
2 tablespoons butter or margarine, softened
1 teaspoon salt
3 cups all-purpose flour
FILLING:
2 1/2 cups fresh or frozen pitted tart cherries, thawed, rinsed and drained
1/2 cup sugar
1/2 cup chopped almonds, toasted
2 tablespoons all-purpose flour
Dash salt

Directions

In a mixing bowl, dissolve yeast in water; let stand for 5 minutes. Add sour cream, egg, sugar, butter, salt and 2 cups flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Reserve 1 cup dough. Divide remaining dough in half. Roll each portion into a 9-in. circle; place in greased 9-in. round baking pans. Combine filling ingredients; spread over dough to within 1/2 in. of edge. Roll out reserved dough to 1/4-in. thickness; cut into 1/2-in. strips. Make a lattice top over filling. Cover and let rise until doubled, about 45 minutes. Bake at 375 degrees F for 15 minutes. Cover top with foil; bake 20 minutes longer or until browned.

Candied Cherry Hermits

Ingredients

1/2 cup butter
1 cup packed brown sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1 cup chopped pecans
3/4 cup raisins, chopped
3/4 cup candied cherries,
chopped

Directions

In a large mixing bowl, cream butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine the flour, cinnamon and baking soda; gradually add to the creamed mixture. Stir in the pecans, raisins and cherries.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Cherry Pineapple Fruitcake

Ingredients

1 cup chopped candied cherries
1 cup chopped candied pineapple
2 cups chopped pecans
4 cups all-purpose flour, divided
2 cups butter or margarine,
softened
2 cups sugar
6 eggs
2 teaspoons vanilla extract
1 teaspoon baking powder

Directions

In a bowl, combine the cherries, pineapple, pecans and 1 cup flour; set aside. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each. Beat in vanilla. Combine baking powder and remaining flour; gradually add to creamed mixture. Fold in fruit mixture.

Spoon into a greased and waxed paper-lined 10-in. tube pan. Bake at 300 degrees F for 1-3/4 to 2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Remove waxed paper while warm; cool completely before slicing.

Chocolate Covered Cherry Cookies II

Ingredients

1/2 cup butter
1 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/4 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1 (10 ounce) jar maraschino cherries
1/2 cup sweetened condensed milk
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Beat the butter and sugar together in a bowl. Add egg and vanilla and beat well. Add the flour, cocoa powder, salt, baking soda, and baking powder and stir until smooth. Roll the mixture into 1-inch balls about the size of a walnut (larger if desired). Place on ungreased cookie sheet. Press center of each ball with thumb.

Drain cherries and reserve juice. Place a cherry in indentation of each cookie ball.

In a saucepan, heat condensed milk and chocolate chips until chips are melted. Stir in 4 teaspoons of cherry juice. Spoon about 1 teaspoon of mixture over each cherry and spread to cover cherry. (More cherry juice may be added to keep frosting of spreading consistency.)

Bake in preheated oven for 10 minutes.

Cherry Cheese Pie II

Ingredients

1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (9 inch) prepared graham cracker crust
1 (21 ounce) can cherry pie filling

Directions

In a large bowl, beat cream cheese until fluffy. Beat in milk until smooth. Stir in lemon juice and vanilla, then pour whole mixture into graham cracker crust.

Cover and refrigerate for 3 hours, or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Cherry Delight Dessert

Ingredients

1/2 cup graham cracker crumbs

2 tablespoons confectioners' sugar

2 tablespoons butter, melted

FILLING:

4 ounces cream cheese, softened

3/4 cup confectioners' sugar

1/2 cup whipped topping

1 cup cherry pie filling

Directions

In a bowl, combine the graham cracker crumbs, confectioners' sugar and butter. Press onto the bottom of an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray.

In a small mixing bowl, beat cream cheese and confectioners' sugar until smooth; fold in whipped topping. Spread over crust. Spoon pie filling over top. Refrigerate for 1 hour or until chilled.

Walnut Cherry Delights

Ingredients

1 cup all-purpose flour
1/3 cup white sugar
1/2 cup butter, softened
2 eggs
1 1/2 cups packed brown sugar
1/4 cup all-purpose flour
1/2 teaspoon baking powder
1 cup chopped walnuts
1/2 cup maraschino cherries

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease a 9 inch square pan.

Mix 1 cup flour, white sugar and butter by hand. Pat into pan. Bake for 8 - 10 minutes.

With a whisk, beat 2 eggs. Whisk in brown sugar, then add 1/4 cup flour and baking powder. Stir in nuts and cherries. Pour over baked crust.

Bake for 20 - 25 minutes more.

Rainy Day Cherry Crisp

Ingredients

2 (21 ounce) cans LUCKY LEAF®
Cherry Pie Filling
1/2 cup butter, softened
1 1/2 cups quick oats
1 cup brown sugar
1/2 cup finely chopped pecans

Directions

Preheat oven to 350. Pour two cans of Lucky Leaf Cherry Pie Filling into the bottom of a 9 x 13 pan. Blend softened butter, oatmeal, brown sugar and pecans until the mixture is crumbly; sprinkle the mixture over top of the pie filling.

Bake 30 minutes or until golden brown.

Cherry Surprises

Ingredients

1/2 cup butter, softened
1 3/4 cups confectioners' sugar
1 teaspoon orange juice
1 1/2 cups shredded coconut
1 (10 ounce) jar maraschino
cherries, drained

Directions

in a medium bowl, cream together butter, confectioners' sugar and orange juice; mix in coconut.

Wrap coconut mixture around each cherry to cover completely. Store in refrigerator in a tightly covered container until ready to serve.

Mock Cherry Pie

Ingredients

1/4 cup raisins
3/4 cup water
2 cups cranberries
3/4 cup white sugar
1 (15 ounce) package double crust
ready-to-use pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C).

Place raisins and water in a saucepan, and allow to soak for 20 minutes. Stir in the cranberries and sugar; bring to a simmer. Cook until the cranberries are soft, about 10 minutes. Pour into prepared pie shell, and cover with top piece of pastry. Seal the edges and flute if desired. Cut a few small holes in the top to vent steam.

Bake in preheated oven until golden brown, about 35 to 45 minutes. Allow to cool completely before serving.

Cherry Spice Cake

Ingredients

1 1/2 cups canned cherry pie filling
1/2 cup butter, softened
2 cups white sugar
2 eggs
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
2 (8 ounce) packages cream cheese, softened
1 cup butter, softened
3 tablespoons milk
1 tablespoon vanilla extract
8 cups sifted confectioners' sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake pans. Place the cherry pie filling into the container of a food processor. Pulse until roughly chopped.

In a large bowl, mix butter and white sugar until light and fluffy. Add eggs one at a time, mixing well after each one. In a separate bowl, sift together the flour, baking soda, nutmeg, cinnamon, cloves and allspice. Alternate stirring in the dry ingredients and cherry pie filling. Stir just until blended. Divide the batter evenly between the three pans.

Bake for 30 to 35 minutes in the preheated oven, or until a toothpick inserted into the center of the cake comes out clean. Cool in the pans on a wire rack. When the cakes have cooled enough to handle, tap them out of the pans and allow them to cool completely on the wire rack.

To make the frosting, combine the cream cheese, 1 cup butter, milk and vanilla in a large mixing bowl. Beat with an electric mixer until blended. Gradually mix in the sugar, stirring until smooth. Spread frosting between the layers and onto the sides and top of the cake.

Very Cherry Treats

Ingredients

3 tablespoons butter or margarine
1 (10 ounce) package regular marshmallows
2 teaspoons cherry flavoring
1 teaspoon red food coloring (optional)
6 cups KELLOGG'S® RICE KRISPIES® cereal
1/2 cup dried tart cherries

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in cherry flavoring and food coloring (if desired).

Add KELLOGG'S® RICE KRISPIES® cereal and dried cherries. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares. Best if served the same day.

Cherry Chocolate Bark

Ingredients

1 (12 ounce) bag semisweet chocolate chips
12 cherry-flavored candy canes, crushed
1/3 cup red confectioner's coating (optional)

Directions

Line a 9x13 inch baking pan with aluminum foil.

Melt the chocolate chips in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, until smooth, 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Using a spatula, quickly spread the melted chocolate evenly in the prepared pan until the bottom of the pan is covered. Sprinkle the crushed candy evenly over the chocolate, and pat lightly with a clean spatula to help the candy settle into the chocolate.

Melt the red confectioner's coating, if using, in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, until smooth, 1 to 3 minutes (depending on your microwave). Spoon the melted coating into a resealable plastic bag; snip off a very small corner of the bag, and use to drizzle coating over the bark.

Place the pan in the refrigerator or freezer until hardened, about 30 minutes. Remove from pan; peel off foil. Break into small pieces to serve.

Cherry Mallow Dessert

Ingredients

1 1/2 cups graham cracker crumbs
1/3 cup butter or margarine, melted
1 (21 ounce) can cherry pie filling
3 cups miniature marshmallows
1 cup whipping cream, whipped

Directions

Set aside 1 tablespoon graham cracker crumbs for topping. Place the remaining crumbs in a bowl; stir in butter until combined. Press into a greased 9-in. square baking pan. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Cool completely.

Spread pie filling over crust. Fold marshmallows into the whipped cream; spread over filling. Sprinkle with the reserved crumbs. Refrigerate for at least 6 hours.

Maraschino Cherry Pound Cake

Ingredients

1 1/2 cups shortening
6 eggs
1/2 teaspoon baking powder
1 tablespoon butternut flavored extract
3 cups white sugar
3 3/4 cups all-purpose flour
3/4 cup milk
3/4 cup maraschino cherries, chopped
3 ounces cream cheese
1/4 cup butter, softened
2 cups sifted confectioners' sugar
1/4 cup maraschino cherries, chopped
1/2 cup flaked coconut (optional)

Directions

In a large bowl, cream the shortening and the white sugar together until fluffy. Add eggs one at a time to the creamed mixture, beating well after each addition. Add the flavoring.

In another bowl, combine flour and baking powder together. Add these dry ingredients alternating with the milk to the creamed mixture. Stir 3/4 cup chopped cherries into the batter.

Pour batter into a greased tube pan, and bake at 350 degrees F (175 degrees C) for 1 1/2 hours.

To Make the Frosting: Cream together the cream cheese and the butter in a small mixing bowl. Gradually add the confectioners' sugar. Stir in the 1/4 cup cherries and coconut. Frost cake when cool.

Easy Cherry Tarts

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 (3 ounce) package cream cheese, softened
1/4 cup confectioners' sugar
1 cup canned cherry pie filling
1/4 teaspoon almond extract

Directions

Place crescent dough on a lightly floured surface; seal seams and perforations. Cut into 2-in. circles. Place in greased miniature muffin cups. In a small mixing bowl, beat cream cheese and confectioners' sugar until smooth. Place about 1/2 teaspoon in each cup. Combine pie filling and extract; place about 2 teaspoons in each cup.

Bake at 375 degrees F for 12-14 minutes or until edges are lightly browned. Remove to wire racks to cool. Refrigerate until serving.

Cherry Almond Smoothie

Ingredients

1 (8 ounce) container cherry yogurt
1 (11 ounce) can mandarin oranges, drained
1/2 banana, peeled and sliced
1/4 cup half-and-half cream
1 teaspoon almond extract

Directions

In a blender, mix yogurt, oranges, banana, half-and-half and almond extract. Blend until smooth.

Cherry Snowballs

Ingredients

1 cup butter (no substitutes), softened
1/2 cup confectioners' sugar
1 tablespoon water
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup quick-cooking oats
1/2 teaspoon salt
36 maraschino cherries, well drained
COATING:
2 cups confectioners' sugar
1/4 cup milk
2 cups flaked coconut, finely chopped

Directions

In a mixing bowl, cream butter, sugar, water and vanilla. Combine flour, oats and salt; gradually add to the creamed mixture. Shape a tablespoonful of dough around each cherry, forming a ball. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 18-20 minutes or until bottoms are browned. Remove to wire racks to cool. Combine sugar and enough milk to achieve smooth dipping consistency. Dip cookies, then roll in coconut.

Mango-Cherry Chicken

Ingredients

2 tablespoons cooking oil
6 skinless, boneless chicken breast halves - rinsed and patted dry
salt to taste
1 onion, diced
2 cloves garlic, minced
1 fresh jalapeno pepper, sliced into rings
1 pound frozen tart cherries, thawed and roughly chopped
1 pound frozen mango chunks, thawed and roughly chopped
2 cups sparkling cherry juice (such as R.W. Knudsen®)
1/4 cup fresh lemon juice, or to taste
2 tablespoons brown sugar

Directions

Heat the oil in a large, deep skillet over medium heat. Sprinkle salt over both sides of each piece of chicken; cook the chicken in the hot oil until browned on both sides, but still slightly pink in the center, 3 to 5 minutes per side. Remove chicken to a plate and set aside. Add the onion, garlic, and jalapeno pepper to the remaining oil in the skillet; cook and stir until the onion is tender and beginning to brown, 5 to 7 minutes. Stir the cherry and mango into the mixture; cook and stir until the liquid in the pan is slightly thickened, 3 to 5 minutes. Add the cherry juice, lemon juice, and brown sugar to the mixture; stir and return to a simmer.

Return the chicken to the pan. Ladle some of the sauce over the chicken to cover. Return the mixture to a simmer and cook until the liquid thickens and the chicken is no longer pink in the center and the juices run clear, about 10 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Holiday Cherry Pie

Ingredients

3/4 cup all-purpose flour
1/4 cup white sugar
1 teaspoon packed brown sugar
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
6 tablespoons butter, softened
1 (9 inch) unbaked deep dish pie crust
1 (21 ounce) can cherry pie filling
1/4 teaspoon ground cinnamon
1/3 cup sliced almonds

Directions

Preheat an oven to 425 degrees F (220 degrees C). Whisk together the flour, white sugar, brown sugar, nutmeg, and salt in a bowl. Cut the softened butter into the flour mixture using a pastry blender until crumbly; set aside.

Bake the pie crust in the preheated oven for 10 minutes. Remove from oven; reduce oven temperature to 350 degrees F (175 degrees C).

Stir together the cherry pie filling and cinnamon. Pour into the prepared pie crust. Sprinkle crumb topping over the pie, then sprinkle with the sliced almonds.

Bake in the preheated oven until crumb topping is lightly browned, about 45 minutes. Serve warm.

Ham with Cherry Sauce

Ingredients

1 (8 pound) fully-cooked, bone-in ham
1 cup packed brown sugar
3 tablespoons maple syrup
1 teaspoon ground mustard
1/2 cup sugar
3 tablespoons cornstarch
1 cup cold water
1 (16.5 ounce) can pitted dark sweet cherries
2 tablespoons lemon juice
1 teaspoon almond extract

Directions

Place ham in a roasting pan. Score surface of ham with shallow diagonal cuts, making diamond shapes. Combine the brown sugar, syrup and mustard; rub over ham and press into cuts. Cover and bake at 325 degrees F for 1-3/4 to 2 hours or until a meat thermometer reads 140 degrees F and ham is heated through.

For cherry sauce, in a saucepan, combine the sugar, cornstarch and water until smooth. Add cherries. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in lemon juice and extract. Serve with ham.

Oatmeal Cherry Walnut Cookies

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
3/4 cup butter flavored shortening
2 eggs
2 tablespoons milk
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1 cup all-purpose flour
3 cups quick cooking oats
1 cup chopped walnuts
1 cup dried cherries

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixer bowl, combine the white sugar, brown sugar and shortening. Beat until smooth and creamy. Add the eggs one at a time mixing well after each one. Beat mixture until well combined.

Mix in the milk, baking soda, baking powder, salt, cinnamon and vanilla to the egg mixture. Beat for one minute. Add the flour and mix until incorporated. Add the walnuts and mix again. Add the oats one cup at a time, mixing well after each addition. Stir in the dried tart cherries and mix just until they are distributed evenly.

Drop heaping tablespoonfuls of batter about 2 inches apart on ungreased cookie sheets. Do not shape them, they will spread evenly during the baking process. Bake at 350 degrees F (175 degrees C) for 12 to 13 minutes. The tops of the cookies should just turn a light golden brown. Remove the cookies from the oven and let sit on the sheets for about 5 minutes before moving the cookies to cooling racks. Let cookies cool to room temperature than place in airtight containers for storage.

Cherry Pretzel Squares

Ingredients

2 1/2 cups chopped pretzels
3 teaspoons brown sugar
3/4 cup butter, softened
1 cup confectioners' sugar
4 cups whipped topping
8 ounces cream cheese, softened
2 (21 ounce) cans LUCKY LEAF®
Premium Cherry Pie Filling

Directions

Combine the first three ingredients in a mixing bowl. Spread pretzel mixture in bottom of 9 x 13 baking dish. Bake 10 minutes at 350 degrees. While the pretzel mixture is baking, combine the next three ingredients. Spread on top of the cooled baked pretzel crust. Spread 2 cans of LUCKY LEAF PREMIUM CHERRY PIE FILLING over the cream cheese layer. Refrigerate at least 4 hours.

Cherry Nut Cake III

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup vegetable oil
4 eggs
1 cup milk
1 teaspoon vanilla extract
1 cup chopped walnuts
1 (4 ounce) jar maraschino
cherries, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix together the flour, sugar, baking powder and baking soda. Make a well in the center and pour in the oil, eggs, milk and vanilla. Mix well, then stir in nuts and cherries. Pour into prepared pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Cherry Biscotti

Ingredients

1/2 cup butter, softened
3/4 cup white sugar
3 eggs
2 teaspoons almond extract
3 cups all-purpose flour
2 teaspoons baking powder
1/2 cup chopped candied cherries
1/2 cup mini semi-sweet
chocolate chips
1/2 cup chopped white chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large cookie sheet.

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the almond extract. Combine the flour and baking powder; stir into the creamed mixture until just blended. Mix in candied cherries and mini chocolate chips.

With lightly floured hands, shape dough into two 10 inch long loaves. Place rolls 5 inches apart on the prepared cookie sheet; flatten each to 3 inch width.

Bake for 20 to 25 minutes, or until set and light golden brown. Cool 10 minutes. Using a serrated knife, cut loaves diagonally into 1/2 inch slices. Arrange slices cut side down on ungreased cookie sheets.

Bake for 8 to 10 minutes, or until bottoms begin to brown. Turn, and bake an additional 5 minutes, or until browned and crisp. Cool completely. Melt white chocolate in the microwave, stirring every 20 to 30 seconds until smooth. Drizzle cookies with melted white chocolate. Store in tightly covered container.

Cherry Kisses

Ingredients

4 egg whites
1 1/4 cups sugar
1/3 cup chopped walnuts
1/3 cup chopped pitted dates
1/3 cup chopped candied cherries

Directions

Place egg whites in a mixing bowl; let stand at room temperature for 30 minutes. Beat on medium speed until soft peaks form.

Gradually beat in sugar, 1 tablespoon at a time, on high until stiff glossy peaks form and the sugar is dissolved. Fold in the walnuts, dates and cherries.

Drop by teaspoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 300 degrees F for 20-30 minutes or until lightly browned and firm to the touch. Remove to wire racks to cool. Store in an airtight container.

Cherry Vodka Sour

Ingredients

3 fluid ounces vodka
3 fluid ounces sweet and sour mix
1 tablespoon cherry grenadine
syrup

Directions

Stir together vodka, sweet and sour mix, and grenadine in an 8 ounce glass. Fill with ice.

Venice High School Cherry Butter Cookies

Ingredients

2 cups butter, softened
2 teaspoons vanilla extract
2 cups confectioners' sugar
1/4 teaspoon salt
4 1/2 cups sifted all-purpose flour
1/2 cup chopped walnuts
1/2 cup chopped maraschino cherries

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the butter, vanilla and confectioners' sugar until smooth. Mix in salt, then stir in flour by hand until dough is stiff. Add the walnuts and cherries, and mix into the dough, kneading like bread on a clean floured surface.

Roll dough into ping pong sized balls, and place onto ungreased cookie sheets. Press down balls with a fork to make a criss cross pattern on top.

Bake for 15 to 17 minutes in the preheated oven. Let stand on the baking sheet for a few minutes before removing to wire racks to cool completely.

Cherry Bourbon Balls

Ingredients

1 cup semisweet chocolate chips
1/2 cup bourbon
1/4 cup corn syrup
3 cups crushed vanilla wafers
1 1/2 cups ground walnuts
24 candied cherries, halved
1/2 cup confectioners' sugar

Directions

In the microwave oven or over a double boiler, melt chocolate chips, stirring occasionally until smooth. Remove from heat and stir in the bourbon and corn syrup.

In a medium bowl, toss together the crushed vanilla wafers and ground walnuts. Pour the chocolate mixture over the crumbs in the bowl and blend well using your hands. Shape into 1 inch balls and press a cherry half into the center of each one. Roll each cookie in confectioners' sugar to coat.

Store in an airtight tin for at least a week before serving.

Quick and Easy Cherry Bars

Ingredients

1 cup butter, softened
1 3/4 cups white sugar
4 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 pinch salt
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg and vanilla. Combine the flour, baking powder and salt; stir into the creamed mixture. Reserve 1 1/2 cups of the dough and spread the rest into the bottom of the prepared pan. Cover this layer evenly with cherry pie filling. Drop the rest of the dough by spoonfuls on top of the cherry layer and spread to cover the best you can.

Bake for 35 to 40 minutes in the preheated oven, until top is golden. Frost with a confectioners' glaze when cool for sweeter bars. Let cool completely before cutting into bars.

Cherry Meringue Dessert

Ingredients

6 egg whites
3/4 teaspoon cream of tartar
2 teaspoons vanilla extract
2 cups sugar
2 cups crushed saltine crackers
1/2 cup chopped pecans
1 (8 ounce) container frozen
reduced-fat frozen whipped
topping, thawed
1 (20 ounce) can reduced-sugar
cherry pie filling

Directions

In a large mixing bowl, beat the egg whites until foamy. Add cream of tartar and vanilla; beat until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, until stiff glossy peaks form. Fold in saltines and pecans.

Transfer to a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 20-25 minutes or until lightly browned and edges begin to crack. Cool on a wire rack. Spread whipped topping over crust. Carefully spoon pie filling over top.

Cherry Meringue Pie

Ingredients

3 egg whites
1 teaspoon white vinegar
1 cup sugar
1/2 cup crushed saltine crackers
1/2 cup finely chopped pecans
1 teaspoon baking powder
1 teaspoon vanilla extract
TOPPING:
1 (3 ounce) package cream
cheese, softened
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
1/2 cup heavy whipping cream,
whipped
1 (21 ounce) can cherry pie filling

Directions

In a mixing bowl, beat egg whites and vinegar on medium speed until soft peaks form, Gradually beat in sugar, 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Fold in the cracker crumbs, pecans, baking powder and vanilla. Spread onto the bottom and up the sides of a greased deep dish 9-in. pie plate. Bake at 350 degrees F for 14-18 minutes or until meringue is lightly browned. Cool on wire rack (meringue shell will fall in center).

In a small mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until fluffy. Fold in the whipped cream. Spoon into meringue shell. Top with pie filling. Chill for at least 2 hours before serving.

Cherry Cheese Delight

Ingredients

1 cup all-purpose flour
1 cup chopped pecans
1/2 cup packed brown sugar
1/2 cup butter or margarine,
softened
FILLING:
2 (8 ounce) packages cream
cheese, softened
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
1 (12 ounce) container frozen
whipped topping, thawed
2 (21 ounce) cans cherry pie filling

Directions

In a bowl, combine flour, pecans and brown sugar. With a fork, stir in butter until crumbly. Lightly pat into an ungreased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 18-20 minutes or until golden brown. Cool completely.

For filling, in a mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth. Fold in whipped topping. Carefully spread over crust. Top with pie filling. Cover and refrigerate for at least 2 hours.

Ham Cups with Cherry Sauce

Ingredients

1 egg
1 1/2 cups soft bread crumbs
1/2 teaspoon ground mustard
1 pound ground fully cooked ham
1/2 pound ground pork
1/4 cup packed brown sugar
1 teaspoon prepared mustard
CHERRY SAUCE:
2 tablespoons cornstarch
1/2 cup sugar
1 (16 ounce) can pitted red
cherries, undrained
red food coloring

Directions

In a bowl, combine egg, bread crumbs and ground mustard. Add ham and pork; mix well. Shape into eight equal portions; pat lightly into 2-3/4-in. muffin cups. Combine brown sugar and prepared mustard; sprinkle over cups. Bake at 350 degrees F for 40 minutes or until no longer pink.

For sauce, combine cornstarch and sugar in a saucepan. Add cherries; cook and stir over medium-high heat until thickened and bubbly. Cook and stir 2 minutes longer. If desired, stir in 4-5 drops food coloring. Serve over ham cups.

Cherry Waldorf Salad

Ingredients

2 large apples, chopped
1 tablespoon lemon juice
2 celery ribs, chopped
1 cup pitted tart red cherries
1/2 cup dried cranberries
1/2 cup slivered almonds, toasted
1/4 cup mayonnaise
1/4 cup sour cream
2 tablespoons honey
1/8 teaspoon salt

Directions

In a large salad bowl, toss apples with lemon juice. Add the celery, cherries, cranberries and almonds.

In a small bowl, whisk the mayonnaise, sour cream, honey and salt until well blended. Pour over salad and toss to coat.

Cover and refrigerate for 1 hour before serving.

Cherry Coconut Bars

Ingredients

1 cup all-purpose flour
1/2 cup butter
3 tablespoons confectioners' sugar
2 eggs
1 cup white sugar
1/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon vanilla extract
3/4 cup chopped walnuts
1/2 cup flaked coconut
1/2 cup maraschino cherries, quartered

Directions

Preheat oven to 350 degrees F (180 degrees C).

With your hands, mix together 1 cup flour, butter and confectioners sugar until smooth. Spread thinly (with fingers) on bottom of 8 x 8 x 2 inch square pan.

Bake about 25 minutes.

Meanwhile, lightly beat eggs and stir all remaining ingredients into the eggs. Spread over cooked base and bake about 25 minutes more. Cool.

Pineapple Cherry Cake

Ingredients

1 (18.25 ounce) package cherry cake mix
3 eggs
1 (15 ounce) can crushed pineapple, with juice
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Pour the cake mix into a large bowl. add the eggs. Drain the juice from the pineapple into a measuring cup and add water, if necessary, to make 1 1/4 cups. add the juice to the cake mix, and beat the mixture with an electric mixer until smooth, about 3 minutes. Fold in the nuts and pineapple, then spread the mixture evenly into the prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

Cherry Tarts

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup shortening
4 tablespoons cold water
3/4 cup sugar
3 tablespoons cornstarch
2 (14.5 ounce) cans pitted tart cherries
1 tablespoon butter
1/4 teaspoon almond extract
4 drops red food coloring (optional)

Directions

In a bowl, combine the flour and salt. Cut in shortening until mixture resembles coarse crumbs. Add enough water until dough forms a ball. Refrigerate for 30 minutes.

On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut out eight 5-in. circles. Place each over an inverted custard cup on an ungreased 15-in. x 10-in. x 1-in. baking pan; flute edges. Bake at 450 degrees F for 10-11 minutes or until golden brown. Cool for 5 minutes before removing tart shells from custard cups; cool completely on wire racks.

For filling, in a saucepan, combine the sugar and cornstarch. Drain cherries, reserving 1 cup juice. Set cherries aside. Stir reserved juice into the sugar mixture until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in the cherries, butter, almond extract and food coloring if desired. Cool to room temperature. Spoon about 1/4 cup filling into each tart shell.

Cherry Almond Cheesecake

Ingredients

1 cup ground almonds
1/3 cup graham cracker crumbs
1/4 cup butter or margarine,
melted
3 (8 ounce) packages cream
cheese, softened
1 (14 ounce) can sweetened
condensed milk
3 eggs
1 (21 ounce) can cherry pie filling,
divided

Directions

In a small bowl, combine almonds and cracker crumbs; stir in butter. Press onto the bottom of a greased 9-in. springform pan; set aside. In a mixing bowl, beat the cream cheese and milk until smooth. Add eggs, beat on low just until combined. Pour into prepared crust.

Refrigerate 1/2 cup pie filling for garnish. Drop remaining pie filling by teaspoonfuls onto cream cheese mixture; cut through batter with a knife to swirl the filling. Bake at 325 degrees F for 50-55 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Chill overnight. Remove sides of pan. Cut cheesecake into slices; garnish with reserved pie filling. Refrigerate leftovers.

Saucy Cherry Cake

Ingredients

1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon shortening
2 eggs
1/2 cup chopped walnuts
1 (16 ounce) can pitted sour red pie cherries
1/3 cup white sugar
1 tablespoon cornstarch

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease the bottom only of one 9x9 inch square baking pan. Drain the sour cherries, reserving the liquid.

Combine the flour, 1 cup of the sugar, baking powder and salt. Beat in the shortening and eggs at medium speed until well blended. Fold in the nuts and 1 cup of the drained cherries. Spread the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Serve cake warm or cooled with Cherry Sauce spooned over the top.

To Make Cherry Sauce: In a small saucepan combine 1/3 cup sugar, corn starch, remaining cherries and the reserved juice. Cook over medium heat, stirring occasionally mixture is thick and clear.

White Chocolate Cherry Pecan Cheesecake

Ingredients

1 cup PLANTERS Pecan Halves, toasted, divided
1 1/2 cups HONEY MAID Graham Cracker Crumbs
1/4 cup sugar
1/4 cup margarine or butter, melted
3 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (6 ounce) package BAKER'S White Chocolate, melted
2 teaspoons vanilla, divided
4 eggs
1 (21 ounce) can cherry pie filling
1 cup thawed COOL WHIP Whipped Topping

Directions

Preheat oven to 300 degrees F if using a silver 9-inch springform pan (or to 275 degrees F if using a dark nonstick 9-inch springform pan). Reserve 16 of the pecan halves for garnish. Finely chop remaining pecans; mix with graham crumbs, sugar and margarine. Press firmly onto bottom of pan.

Beat cream cheese in large bowl with electric mixer on medium speed until creamy. Gradually add sweetened condensed milk, beating until well blended. Add chocolate and 1 tsp. of the vanilla; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 1 hour or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight.

Mix pie filling and remaining 1 tsp. vanilla; spoon over cheesecake. Top with whipped topping and reserved pecans. Cut into wedges to serve. Store leftover cheesecake in refrigerator.

Cherry-Nut Tea Ring

Ingredients

3/4 cup warm milk (70 to 80 degrees F)
1/4 cup butter, melted
1 egg, beaten
3 tablespoons water (70 degrees to 80 degrees)
3 tablespoons sugar
3/4 teaspoon salt
3 1/3 cups bread flour
2 1/4 teaspoons active dry yeast

FILLING:

1/4 cup sugar
1/4 cup packed brown sugar
3 tablespoons shortening
1/2 cup maraschino cherries, drained and chopped
1/2 cup raisins
1/4 cup chopped walnuts
confectioners' sugar

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

For filling, combine the sugars in a small bowl; cut in shortening until crumbly. Stir in the cherries, raisins and walnuts; set aside. When cycle is completed, turn dough onto a lightly floured surface. Roll into a 20-in. x 10-in. rectangle; sprinkle with filling to within 1 in. of edges. Roll up tightly jelly-roll style, starting with a long side; seal ends.

Place in a greased 15-in. x 10-in. x 1-in. baking pan; pinch ends together to form a heart. With scissors, cut from outside edge two-thirds of the way toward center of ring at 1-in. intervals. Separate strips slightly; twist to allow filling to show. Cover and let rise until doubled, about 40 minutes.

Bake at 350 degrees F for 30-35 minutes or until golden brown, covering with foil to prevent overbrowning during the last 10 minutes. Remove to a wire rack to cool. Dust with confectioners' sugar.

Very Cherry Ice Cream

Ingredients

1 pound fresh or frozen pitted dark sweet cherries, coarsely chopped
1/2 cup sugar
1 (3 ounce) package cherry flavored gelatin
1 cup boiling water
1 (3 ounce) package cook and serve vanilla pudding mix
3 1/2 cups milk
2 cups heavy cream
2 teaspoons vanilla extract

Directions

In a large bowl, combine cherries and sugar; set aside. Dissolve gelatin in boiling water; set aside. Cook pudding according to package directions, using 3-1/2 cups milk. Add to cherries. Stir in cream, vanilla and prepared gelatin. Refrigerate, stirring occasionally, until cold. Pour into the cylinder of an ice cream freezer and freeze according to manufacturer's directions.

Black Bing Cherry Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
1/2 pint heavy whipping cream
2 lemons, juiced
1 cup chopped pecans
1 (16.5 ounce) can pitted Bing cherries, drained
1 (9 inch) prepared graham cracker crust

Directions

In a large bowl, combine condensed milk, lemon juice, pecans and cherries.

In a separate bowl, whip cream to soft peaks, and fold into milk mixture.

Pour into crust and chill in refrigerator for at least 4 hours before serving.

Cherry Angel Food Cake

Ingredients

1 cup sifted cake flour
1 cup egg whites
1/4 teaspoon salt
1 teaspoon cream of tartar
1 1/4 cups white sugar
3/4 teaspoon vanilla extract
1/4 teaspoon almond extract
1/3 cup maraschino cherries,
drained and sliced

Directions

Preheat oven to 325 degrees F (165 degrees C). Make sure your 10 inch tube pan is clean and dry. Sift flour three times and set aside.

In a large glass or metal mixing bowl, beat egg whites with salt and cream of tartar until foamy. Gradually add sugar, continuing to beat until stiff peaks form. Blend in vanilla and almond extract. Fold the flour into the whites until no streaks remain. Pour half of the batter into pan. Sprinkle with half of the cherries. Fill pan with remaining batter and top with remaining cherries.

Bake in the preheated oven for 50 minutes. Invert pan and allow to hang until cake cools.

Freda's Cherry Supreme Salad

Ingredients

1 (3 ounce) package strawberry flavored gelatin mix
1 cup boiling water
1 (21 ounce) can cherry pie filling

1 (3 ounce) package lemon flavored gelatin mix
3/4 cup boiling water
1/4 cup lemon juice
1 (3 ounce) package cream cheese
1/3 cup mayonnaise
1 (8 ounce) can crushed pineapple, undrained
2 cups miniature marshmallows
1/2 cup whipped cream
1/2 cup chopped walnuts

Directions

Dissolve the strawberry gelatin in 1 cup of boiling water. Stir in the cherry pie filling, then spread the mixture into a 7x11 inch pan, and refrigerate until nearly set, about 45 minutes.

Dissolve the lemon gelatin in 3/4 cup boiling water; stir in the lemon juice, and set aside. Mash the cream cheese in a separate bowl until soft, then stir in the mayonnaise. Pour the lemon gelatin into the cream cheese mixture and stir until smooth. Next, stir in the undrained pineapple. Finally, fold in the marshmallows and whipped cream. Spread the pineapple mixture over the chilled cherry layer, and sprinkle with chopped walnuts. Chill in the refrigerator until fully set, about 2 hours.

Cherry Chocolate Cookies

Ingredients

2 1/2 cups butter (no substitutes), softened
4 cups sugar
4 eggs
4 teaspoons vanilla extract
4 cups all-purpose flour
1 1/2 cups baking cocoa
2 teaspoons baking soda
1 teaspoon salt
1 (12 ounce) package miniature semisweet chocolate chips
1 (16 ounce) jar maraschino cherries, drained and halved

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips.

Drop by heaping tablespoonfuls 3 in. apart onto ungreased baking sheets. Top each with a cherry half. Bake at 350 degrees F for 10-12 minutes or until edges are firm. Remove to wire racks to cool.

Chocolate Cherry Cake III

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (21 ounce) can cherry pie filling
1 teaspoon almond extract
2 eggs
1 cup white sugar
5 tablespoons butter
1/3 cup milk
1 cup semisweet chocolate chips

Directions

Heat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 inch pan.

In a large bowl, combine cake mix, cherry pie filling, almond extract, and 2 eggs by hand; stir until well blended. Pour batter into prepared pan.

Bake for 25 to 30 minutes, or until it tests done. Cool.

In a small saucepan, combine sugar, butter or margarine, and milk. Boil, stirring constantly, for 2 minutes. Remove from heat, and stir in chocolate chips until smooth. Immediately pour over partially cooled cake.

Slow Cooker Cherry Cobbler

Ingredients

1 (21 ounce) can cherry pie filling
1 cup all-purpose flour
1/4 cup white sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup butter, melted
1/2 cup milk
1/2 teaspoon vanilla extract

Directions

Coat the inside of your slow cooker with cooking spray. Pour in the cherry pie filling. In a medium bowl, stir together the flour, sugar, baking powder, and salt. Make a well in the center, and pour in the melted butter, milk, and vanilla. Mix until well blended. Spread evenly over the cherry pie filling. Cover, and cook on High for 1 1/2 to 2 hours, or until a toothpick inserted into the topping comes out clean.

Quick Cherry Turnovers

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 cup cherry pie filling
1/2 cup confectioners' sugar
1 tablespoon milk

Directions

Unroll dough and separate into eight triangles; make four squares by pressing the seams of two triangles together and rolling into shape. Place on an ungreased baking sheet. Spoon 1/4 cup pie filling in one corner of each square. Fold to make triangles; pinch to seal. Bake at 375 degrees F for 10-12 minutes or until golden. Mix sugar and milk; drizzle over turnover. Serve warm.

Frosted Cherry Nut Bars

Ingredients

1/2 cup butter (no substitutes),
softened
1/2 cup sugar
1/2 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup milk
1 cup mixed nuts, coarsely
chopped
1 cup maraschino cherries, halved
1 cup semisweet chocolate chips

FROSTING:
1/4 cup butter (no substitutes)
2 tablespoons milk
1/2 teaspoon vanilla extract
2 cups confectioners' sugar

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Stir in nuts, cherries and chocolate chips. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 325 degrees F for 25-30 minutes or until golden brown.

Meanwhile, in a saucepan over medium heat, melt butter until golden brown, about 7 minutes. Add milk and vanilla. Remove from the heat; beat in confectioners' sugar until smooth. Frost warm bars. Cool on a wire rack before cutting.

Cherry Fizz

Ingredients

1/2 cup frozen cherry juice
concentrate, thawed
1/2 cup ginger ale

Directions

Place cherry concentrate in a glass. Slowly stir in ginger ale.

Rhubarb Cherry Crisp

Ingredients

FILLING:

- 1 cup white sugar
- 3 tablespoons cornstarch
- 1 cup cold water
- 1 (21 ounce) can cherry pie filling
- 1/2 teaspoon almond extract
- 4 cups chopped fresh rhubarb

CRUST:

- 1 cup all-purpose flour
- 1 cup rolled oats
- 1 cup packed brown sugar
- 1/4 teaspoon salt
- 1/2 cup margarine or butter
- 1/4 cup finely chopped pecans or walnuts

Directions

In a saucepan over medium heat, stir together the cornstarch and sugar. Stir in the water. Cook, stirring constantly, until thick and bubbly. Stir in the cherry pie filling and almond extract. Set aside to cool.

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the flour, oats, brown sugar and salt. Cut in margarine until the mixture is evenly crumbly. Press 2 cups of this mixture into the bottom of a 9x13 inch baking dish. Spread the rhubarb over the crust, then spread the cherry mixture over the rhubarb. Stir the chopped nuts into the remaining crumb mixture, and sprinkle over the top of the fruit.

Bake for 40 minutes in the preheated oven, or until the top is crisp and golden. Serve warm topped with ice cream or whipped topping.

Cherry Tomatoes and Olives

Ingredients

1 tablespoon olive oil
1 clove garlic, minced
2 cups cherry tomatoes
2 teaspoons balsamic vinegar
1/4 cup pitted kalamata olives
1 tablespoon pine nuts (optional)
ground black pepper to taste

Directions

Heat olive oil in a large skillet over medium-high heat. Stir in the garlic, tomatoes, and balsamic vinegar. Cook, stirring, until the tomatoes are hot and wrinkled, about 7 minutes. Mix in the olives and pine nuts, and season with pepper. Continue to cook and stir until heated through, about 3 additional minutes.

Cherry-Berry Spider

Ingredients

4 cherries
4 blueberries
2 tablespoons raspberry syrup
2 cups prepared lemonade
2 scoops vanilla ice cream

Directions

Place 2 cherries and 2 blueberries in each tall glass. Measure 1 tablespoon of raspberry syrup into each glass. Gently pour in the lemonade. top each glass with a scoop of ice cream.

Cherry Marble Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1/4 cup vegetable oil
3 eggs
1/2 cup water
1 (21 ounce) can cherry pie filling

Directions

In a greased 13-in. x 9-in. x 2-in. baking pan, combine cake mix and oil. Combine eggs and water; stir into cake mix until blended. Drop tablespoons of pie filling into batter; cut through batter with a knife to swirl.

Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean (top will have an uneven appearance). Cool on a wire rack.

Roasted Goose with Port Wine Cherry Sauce

Ingredients

1 (10 pound) whole goose
sea salt to taste
1/2 orange
1/2 lemon
1/2 Granny Smith apple

2 tablespoons goose fat
1 cup cherries, pitted and halved
1 cup port wine
1 1/2 teaspoons grated fresh
ginger root
1/4 cup thinly sliced green onion
1 tablespoon white sugar
1 1/2 teaspoons soy sauce
1/2 cup chicken stock

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Use a fork to prick the goose all over. Do not go into the meat, just through the skin. Season inside and out with sea salt, stuff with the orange, lemon, and apple; tie the wings behind the bird with cooking twine. Place breast-side-down into a roasting pan, and fill with 1/2-inch of water.

Bake in the preheated oven for 45 minutes, then remove from the oven. Turn the goose breast-side-up, and prick the skin with a fork again. Add water to the pan to bring the level back up to 1/2-inch. Return the goose to the oven, and cook until an instant-read thermometer inserted into the thickest part of the thigh, near the bone reads 170 degrees F (75 degrees C), about 2 hours. Remove from the oven, and cover loosely with aluminum foil to rest.

Spoon 2 tablespoons of goose fat from the roasting pan into a small saucepan, and heat over medium heat. Stir in the cherries and cook until the cherries have softened and begun to release their juice, about 10 minutes. Stir in the port wine, and bring to a boil over high heat. Boil for 2 minutes, then stir in the ginger, green onion, sugar, soy sauce, and chicken stock. Return to a boil, then reduce heat to medium, and simmer until the sauce has reduced by half, or to your desired consistency, about 10 minutes. Serve the sauce alongside the goose.

Sugared Cherry Jewels

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
1/3 cup light corn syrup
2 eggs, separated
1/2 teaspoon vanilla extract
2 1/2 cups all-purpose flour
Additional sugar
1 (10 ounce) jar maraschino
cherries, drained and halved

Directions

In a mixing bowl, cream butter and sugar. Beat in corn syrup, egg yolks and vanilla. Gradually add the flour. Cover and refrigerate for 1 hour or until easy to handle. Roll into 1-in. balls. Beat egg whites until foamy; roll balls in egg whites, then in sugar. Place 2 in. apart on ungreased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of each. Press a cherry half in the center. Bake at 325 degrees F for 14-16 minutes or until lightly browned. Remove to wire racks to cool.

Raspberry Cherry Pie

Ingredients

1 1/2 cups sugar
3 tablespoons quick-cooking tapioca
2 cups fresh raspberries or thawed frozen unsweetened raspberries
1 cup fresh, frozen or canned pitted tart red cherries
1 teaspoon lemon juice
PASTRY:
3 cups all-purpose flour
2 teaspoons sugar
1 1/2 teaspoons salt
1/2 teaspoon baking powder
1 cup shortening
1 egg
5 tablespoons cold water
1 teaspoon white vinegar
1 tablespoon butter

Directions

For filling, in a bowl, combine sugar and tapioca. Add the raspberries, cherries and lemon juice; toss to coat. Let stand for 15 minutes. Meanwhile, in a bowl, combine the flour, sugar, salt and baking powder; cut in shortening until crumbly. Combine the egg, water and vinegar. Gradually add to flour mixture, tossing with a fork until dough forms a ball.

Divide the dough in half. On a lightly floured surface, roll out one portion to fit a 9-in. pie plate. Place pastry in plate; trim even with edge.

Spoon filling into pastry. Dot with butter. Roll out remaining pastry to fit top of pie; make decorative cutouts with water; place on top of pie. Cover edges loosely with foil. Bake at 350 degrees F for 60-70 minutes or until golden brown. Cool on a wire rack. Store in the refrigerator.

Baked Fresh Cherry Pie

Ingredients

1 recipe pastry for a 9 inch double
crust pie
4 tablespoons quick-cooking
tapioca
1/8 teaspoon salt
1 cup white sugar
4 cups pitted cherries
1/4 teaspoon almond extract
1/2 teaspoon vanilla extract
1 1/2 tablespoons butter

Directions

Preheat oven to 400 degrees F (205 degrees C). Place bottom crust in piepan. Set top crust aside, covered.

In a large mixing bowl combine tapioca, salt, sugar, cherries and extracts. Let stand 15 minutes. Turn out into bottom crust and dot with butter. Cover with top crust, flute edges and cut vents in top. Place pie on a foil lined cookie sheet --- in case of drips!

Bake for 50 minutes in the preheated oven, until golden brown.

Blanca's Cherry Cheese Tarts

Ingredients

2 (8 ounce) packages cream cheese
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon lemon juice
1 1/8 cups graham cracker crumbs
2 tablespoons white sugar
1 pinch ground cinnamon
1/4 cup butter
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Place cup cake liners into muffin tins.

To Make Filling: In a medium bowl, combine cream cheese and 1/2 cup sugar. Stir in eggs, vanilla and lemon juice. Mix thoroughly.

To Make Crust: Combine crumbs, 2 tablespoons sugar and cinnamon. Cut in butter until crust forms small crumbs. Put one spoonful of crust into each cup cake liner and pat it down. Spoon a layer of filling on top of crusts.

Bake in preheated oven for 30 minutes. When tarts are fresh from oven, spoon cherry pie filling over top of each. Let tarts chill in refrigerator for 30 minutes to an hour.

Chocolate Cherry Cheesecake

Ingredients

2 cups chocolate wafer crumbs
6 tablespoons butter (no substitutes), melted
Cheesecake:
4 (8 ounce) packages cream cheese, softened
1 cup sugar
2 teaspoons vanilla extract
4 eggs
4 (1 ounce) squares white baking chocolate, melted and cooled
1 (10 ounce) jar maraschino cherries, drained, rinsed and quartered
1/2 cup chopped pecans
Topping:
3 (1 ounce) squares semisweet chocolate
2 tablespoons butter (no substitutes)
1 1/2 teaspoons shortening
1/2 (1 ounce) square white baking chocolate

Directions

In a bowl, combine chocolate crumbs and butter. Press onto the bottom and 1 in. up the sides of a greased 10-in. springform pan. Bake at 350 degrees F for 8 minutes. Cool on a wire rack. In a mixing bowl, beat the cream cheese until smooth. Add sugar and vanilla; mix well. Add eggs; beat on low speed just until combined. Stir in melted chocolate; mix well. Gently fold in cherries and pecans. Pour into crust. Bake at 350 degrees F for 50-55 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove side of pan. In a saucepan, melt semisweet chocolate, butter and 1 teaspoon shortening until smooth. Cool for 2 minutes; pour over cheesecake. Spread over the top and let it run down the sides. Cool. In a small saucepan, melt white chocolate and remaining shortening. Drizzle over the top. Cool. Store in the refrigerator.

Almond Cherry Biscotti

Ingredients

2 cups all-purpose flour
1 cup sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup cold butter (no substitutes)
2 eggs
1 tablespoon milk
1/2 teaspoon vanilla extract
1 cup coarsely chopped blanched almonds
1 cup halved candied cherries

Directions

In a bowl, combine the flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. In another bowl, beat eggs, milk and vanilla until blended; stir into dry ingredients until blended. Stir in almonds and cherries (the dough will be crumbly). Divide dough in half; shape each half into a ball. On an ungreased baking sheet, roll each ball into a 10-in. x 2-1/2-in. rectangle. Bake at 350 degrees F for 30-35 minutes or until golden brown. Carefully remove to wire racks; cool for 20 minutes. Transfer to a cutting board; cut diagonally with a sharp knife into 3/4-in. slices. Place cut side down on ungreased baking sheets. Bake for 15 minutes or until firm. Remove to wire racks to cool. Store in an airtight container.

Cherry-Berry Pie

Ingredients

2 (9 inch) pie shell
3/4 cup white sugar
2 tablespoons quick-cooking tapioca
2 tablespoons cornstarch
1/4 teaspoon salt
1 (16 ounce) can pitted sour cherries, drained with liquid reserved
1 (10 ounce) package frozen strawberries, thawed
1 tablespoon lemon juice
2 teaspoons white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium saucepan combine 3/4 cup sugar, tapioca, cornstarch, and salt. Mix well, then stir in reserved cherry and strawberry liquids. Stirring constantly, cook mixture over medium heat 5 to 10 minutes or until it begins to thicken. Remove from heat.

Spoon fruit filling into pastry-lined pan. Top with second pastry. Seal and flute edges, then make steam vents in top crust. Sprinkle with 2 teaspoons sugar. Cover edges of pastry with aluminum foil to prevent excessive browning.

Bake in preheated oven for 30 to 35 minutes or until golden brown. Remove foil during last 15 minutes of baking to allow pastry edges to brown.

Cherry Angel Cake Roll

Ingredients

1 (16 ounce) package angel food cake mix
4 tablespoons confectioners' sugar, divided
1 (8 ounce) container reduced-fat frozen whipped topping, thawed, divided
1 (20 ounce) can reduced-sugar cherry pie filling
1/4 teaspoon almond extract

Directions

Line two 15-in. x 10-in. x 1-in. baking pans with ungreased parchment paper. Prepare cake batter according to package directions. Spread evenly in prepared pans. Bake at 350 degrees F for 12-16 minutes or until golden brown. Meanwhile, sprinkle 3 tablespoons confectioners' sugar over two kitchen towels. Immediately invert cakes onto prepared towels. Gently peel off parchment paper. Roll up cakes in towels jelly-roll style, starting with a short side. Cool completely on a wire rack.

Unroll cakes. Spread each with 1 cup whipped topping to within 1 in. of edges. Combine pie filling and extract; spread over whipped topping on each cake. Roll up again. Place seam side down on a serving platter. Refrigerate for 1-2 hours. Dust with remaining confectioners' sugar. Slice; garnish with remaining whipped topping.

Chocolate Maraschino Cherry Cake

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
3/4 cup unsweetened cocoa
powder
1 cup mayonnaise
1 1/3 cups water
3 eggs
1 cup chopped almonds
1 (16 ounce) jar maraschino
cherries, drained and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans.

In a large bowl, stir together cake mix and cocoa. Make a well in the center and pour in water, mayonnaise and eggs. Beat on low speed until blended. Scrape bowl, and beat 2 minutes on medium speed. Stir in chopped nuts and cherries.

Pour batter into prepared pan. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Cherry Angel Trifle

Ingredients

1 (0.3 ounce) package sugar-free cherry gelatin
1 cup boiling water
1 (10 inch) angel food cake, cut in cubes
1 (20 ounce) can reduced-sugar cherry pie filling
1 (8 ounce) container fat free frozen whipped topping, thawed

Directions

Dissolve gelatin in water; refrigerate for 15 minutes. Place half of the cake cubes in a 3-qt. trifle or serving bowl; top with half of the gelatin and pie filling. Repeat layers. Top with whipped topping. Refrigerate for at least 1 hour.

Low-Fat Cherry Cobbler

Ingredients

1 cup fat free vanilla yogurt
1 1/2 cups sugar
6 egg whites
2 cups all-purpose flour
2 teaspoons baking powder
1 (20 ounce) can reduced-sugar
cherry pie filling

Directions

In a mixing bowl, beat yogurt and sugar. Add egg whites; mix well. Combine flour and baking powder; stir into yogurt mixture. Pour into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Spoon cherry filling on top. Bake at 350 degrees F for 40-50 minutes or until filling is bubbly and toothpick inserted near the center comes out clean.

Cherry Dream Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package cherry gelatin
1 1/2 cups boiling water
1 (8 ounce) package cream cheese, softened
2 cups whipped topping
1 (21 ounce) can cherry pie filling

Directions

Prepare cake mix according to package directions, using a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick comes out clean.

Dissolve gelatin in boiling water. Cool cake on a wire rack for 3-5 minutes. Poke holes in cake with a meat fork; gradually pour gelatin over cake. cool for 15 minutes. Cover and refrigerate for 30 minutes.

In a mixing bowl, beat cream cheese until light. Fold in whipped topping. Carefully spread over cake. Top with the pie filling. Refrigerate for at least 2 hours before serving.

Lemon-Cherry Pie

Ingredients

1 (16 ounce) can cherry pie filling
1 (9 inch) prepared graham cracker crust
1 (4.3 ounce) package non-instant lemon pudding mix
1 cup milk
1 egg yolk
1/2 cup white sugar
1 cup cream cheese
1 (8 ounce) container frozen whipped topping, thawed

Directions

Layer 2/3 of the pie filling in the bottom of graham cracker crust; reserve remaining 1/3 for topping.

In a medium saucepan, combine the pudding with milk, egg yolk, and sugar. Cook over medium heat until pudding has set up. Pudding will be very thick; this is okay. Remove pudding from stove and transfer to a 1 quart bowl. Stir in the cream cheese until completely combined.

Fold in 1/2 of the whipped topping into the pudding mixture. Pour mixture into pie shell and top with the remaining whipped topping. Garnish top of pie with cherries that are in reserved pie filling. Cover and refrigerate for 3 hours.

Chocolate-Covered Cherry Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon salt, divided
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1 (10 ounce) jar maraschino
cherries
1 cup semisweet chocolate chips
1/2 cup sweetened condensed
milk

Directions

In a mixing bowl, cream the butter and sugar. Add egg and vanilla; mix well. Combine the flour, cocoa, 1/4 teaspoon salt, baking powder and baking soda; gradually add to the creamed mixture.

Drain cherries, reserving 1-1/2 teaspoons juice. Pat cherries dry. Shape 1 tablespoon of dough around each cherry. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until set. Cool on wire racks.

For frosting, in a saucepan, heat chocolate chips and milk until chips are melted; stir until smooth. Remove from the heat. Add reserved cherry juice and remaining salt. Frost cookies.

Cherry Pie II

Ingredients

1 recipe pastry for a 9 inch single crust pie
2 1/2 cups pitted sour cherries
3/4 cup white sugar
3 tablespoons all-purpose flour
1 tablespoon butter
1 pinch salt

Directions

Line a 9 inch pie plate with pastry.

Mix sugar, flour, and salt; toss with cherries, mixing well. Pour cherry filling into pie shell, and dot with butter or margarine.

Weave strips of pastry into a lattice top.

Bake at 400 degrees F (205 degrees C) for 40 minutes.

Crab-Stuffed Cherry Tomatoes

Ingredients

1 pint cherry tomatoes
1 (6 ounce) can crabmeat -
drained, flaked and cartilage
removed
1/2 cup diced green pepper
2 green onions, diced
2 tablespoons Italian-seasoned
bread crumbs
1 teaspoon cider or white wine
vinegar
1/2 teaspoon dried parsley flakes
1/4 teaspoon dill weed
1/8 teaspoon salt

Directions

Cut a thin slice off tops of tomatoes and carefully scoop out insides; invert on paper towels to drain. In a small bowl, combine remaining ingredients; mix well. Stuff tomatoes; place in an ungreased 13-in. x 9-in x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 8-10 minutes or until heated through. Serve warm.

Valerie's Cherry Choco-Chip Cake

Ingredients

1 (18.25 ounce) package cherry cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 cup plain yogurt
4 eggs
1/3 cup vegetable oil
1 cup chopped pecans
1/2 cup mini semi-sweet chocolate chips
1/4 cup white sugar
1/4 cup chopped pecans
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine cake mix, pudding mix, oil, eggs, and sour cream or yogurt in large mixing bowl. With mixer at low speed, blend just to moisten, scraping sides of bowl often. Then beat at medium speed for 4 minutes.

Stir in miniature chocolate chips and pecans. Pour batter into 2 greased and floured (or substitute granulated sugar for flour) 9 x 5-inch loaf pans.

Combine topping ingredients and sprinkle equally on the batter. Bake for 40 to 45 minutes or until cake tester inserted in center comes out clean. Cool in pans on wire rack for 15 minutes. Remove from pans and finish cooling on wire racks.

Cherry Squares

Ingredients

1 1/4 cups all-purpose flour
1/3 cup packed brown sugar
1/2 cup butter or margarine

2 eggs
1 1/4 cups packed brown sugar
1 tablespoon all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon salt
1 cup flaked coconut
1/2 cup chopped walnuts
1/2 cup maraschino cherries,
chopped

1 cup confectioners' sugar
2 tablespoons butter
1/2 teaspoon vanilla extract
1 tablespoon water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together 1 1/4 cup flour and 1/3 cup brown sugar. Rub in 1/2 cup butter using your hands or a pastry blender. Press into an ungreased 9 inch square pan.

Bake for 15 minutes in the preheated oven, or until lightly browned at the edges. Set aside. In a medium bowl, beat eggs until light. Mix together the brown sugar, flour, baking powder, and salt; stir into the eggs. Mix in the coconut, nuts, and cherries; spread the batter evenly over the baked crust.

Return to the oven, and bake for 25 minutes, or until brown. Set aside to cool. In a small bowl, mix the confectioners' sugar, 2 tablespoons butter, vanilla, and water until smooth. Add more liquid if necessary to make a more spreadable mixture. Spread over cooled bars before cutting into squares.

Chocolate-Drizzled Cherry Bars

Ingredients

2 cups all-purpose flour
2 cups quick-cooking oats
1 1/2 cups sugar
1 1/4 cups butter or margarine,
softened
1 (21 ounce) can cherry pie filling
1 teaspoon almond extract
1/4 cup semisweet chocolate
chips
3/4 teaspoon shortening

Directions

In a mixing bowl, combine flour, oats, sugar and butter until crumbly. Set aside 1-1/2 cups for topping. Press remaining crumb mixture into an ungreased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 15-18 minutes or until edges begin to brown.

In a bowl, combine pie filling and extract; carefully spread over crust. Sprinkle with reserved crumb mixture. Bake 20-25 minutes longer or until edges and topping are lightly browned. In a microwave or heavy saucepan, melt chocolate chips and shortening; stir until smooth. Drizzle over warm bars. Cool completely on a wire rack.

Christmas Cherry Pie

Ingredients

1 (14.5 ounce) can pitted tart cherries
1 cup sugar
1/4 cup all-purpose flour
1 (8 ounce) can crushed pineapple, undrained
1 (3 ounce) package cherry gelatin
10 drops red food coloring (optional)
3 medium firm bananas, sliced
1/2 cup chopped pecans
1 (9 inch) pastry shell, baked
whipped topping

Directions

Drain cherries, reserving 2 tablespoons juice (discard remaining juice or save for another use). In a large saucepan, combine sugar and flour. Stir in the pineapple, cherries and reserved juice. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Add gelatin powder; stir until dissolved. Stir in food coloring if desired. Cool until partially set.

Stir in bananas and pecans. Pour into the pie shell. Refrigerate for at least 3 hours before serving. Garnish with whipped topping.

Cherry Limeade II

Ingredients

1 (12 fluid ounce) can or bottle
lemon-lime flavored carbonated
beverage
1/4 cup grenadine syrup
1 lime, cut into wedges

Directions

In a large glass, combine lemon-lime soda and grenadine. Squeeze lime into drink and drop into glass.

Very Cherry Crescent Ring

Ingredients

1 (10 ounce) jar maraschino cherries, drained
1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1/2 teaspoon almond extract
3/4 cup chopped pecans
2 (8 ounce) cans refrigerated crescent rolls
GLAZE:
1 cup confectioners' sugar
4 teaspoons milk
1/4 teaspoon almond extract
10 pecan halves

Directions

Set aside five cherries for garnish. Chop remaining cherries; place in a mixing bowl. Add cream cheese, sugar, almond extract and pecans; beat until blended. Roll crescent roll dough. Place dough together, forming one large rectangle; seal seams and perforations. Fold dough in half lengthwise; roll into an 18-in. x 12-in. rectangle. Spread filling to within 1 in. of edges. Roll up tightly, jelly-roll style, starting with a long side; pinch seam to seal. Place seam side down on a greased baking sheet; pinch ends together to form a ring. With a scissors, cut from outside edge two-thirds of the way toward center of the ring at 1-in. intervals. Separate strips slightly; twist to allow filling to show, slightly overlapping previous piece. Bake at 375 degrees F for 20-30 minutes or until golden brown. Cover loosely with foil if the top browns too quickly. Using two large spatulas, carefully remove to a wire rack. For glaze, combine confectioners' sugar, milk and almond extract. Drizzle over warm ring. Garnish with pecans and reserved cherries.

Chocolate Cherry Upside Down Cake

Ingredients

1 (21 ounce) can cherry pie filling
2 1/4 cups all-purpose flour
1 1/2 cups white sugar
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
3/4 teaspoon salt
1 1/2 cups water
1/2 cup vegetable oil
1/4 cup distilled white vinegar
1/2 teaspoon vanilla extract

Directions

Spread pie filling evenly in the bottom of a greased 9x13 inch pan.

In a large bowl stir together flour, sugar, cocoa, baking soda, and salt.

In another bowl combine water, oil, vinegar, and vanilla. Add these liquid ingredients to the flour mixture all at once. Stir until just moistened. Pour the batter evenly over the cherry pie filling.

Bake in a preheated 350 degrees F (175 degrees C) oven for 30 to 35 minutes.

Let cake cool for 10 minutes in pan then invert cake onto a serving dish and continue to cool.

Cherry Popping Scotsman

Ingredients

2 fluid ounces single malt Scotch whiskey
2 fluid ounces milk
1 (1.5 fluid ounce) jigger creme de cacao liqueur
2 maraschino cherries

Directions

Pour Scotch over ice in a chilled old fashioned or collins glass. Fill glass with milk, and slowly pour creme de cacao over milk. Garnish with 2 maraschino cherries.

Cheery Cherry Bread

Ingredients

3 eggs, lightly beaten
2 1/2 cups all-purpose flour
2 cups grated carrots
1 1/2 cups flaked coconut
1 cup sugar
1/2 cup milk
1/2 cup vegetable oil
1 teaspoon baking powder
1 teaspoon baking soda
1/2 cup maraschino cherries

Directions

In a mixing bowl, combine the first nine ingredients; mix well. Fold in cherries. Spoon into three greased 7-1/2-in. x 3-3/4-in. x 2-1/4-in. loaf pans. Bake at 350 degrees F for 40-45 minutes or until bread tests done.

Pineapple Cherry Ice Cream

Ingredients

2 1/2 cups sugar
1 (6 ounce) package cherry gelatin
2 cups boiling water
4 cups milk
4 cups whipping cream
1 (20 ounce) can crushed
pineapple, drained
1/3 cup lemon juice

Directions

In a bowl, dissolve sugar and gelatin in boiling water. Refrigerate for 1 hour or until cool. Stir in the milk, cream, pineapple and lemon juice; mix well. Fill cylinder of ice cream freezer two-thirds full; freeze according to manufacturer's directions. Refrigerate remaining mixture until ready to freeze.

Chocolate Covered Cherry Cookie Frosting

Ingredients

1/2 cup milk
1/4 cup butter
2 (1 ounce) squares unsweetened
chocolate
1/8 teaspoon salt
1 teaspoon vanilla extract
2 1/4 cups sifted confectioners'
sugar

Directions

In double boiler, over boiling water, cook the milk, butter, chocolate and salt until thick.

Remove from heat and stir in the vanilla and confectioner's sugar until of spreading consistency. Spread on Chocolate Covered Cherry Cookies III.

Cherry and Raisin Loaf

Ingredients

1 cup milk
3 tablespoons butter
1 tablespoon brown sugar
1 egg
1 teaspoon salt
1 tablespoon ground cinnamon
1 1/2 teaspoons bread machine yeast
3 cups bread flour
1/2 cup raisins
1/2 cup dried cherries

Directions

Place the milk, butter, brown sugar, egg, salt, cinnamon, yeast and bread flour into the pan of a bread machine in the order recommended by the manufacturer. Select the white bread cycle. About 5 minutes before the end of the mixing process, add the raisins and cherries. If your bread machine has a fruit setting, use that.

Dried Cherry Muffins

Ingredients

4 1/2 teaspoons shortening
1/3 cup sugar
1 egg
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup buttermilk
1/4 cup dried cherries or
cranberries, halved

Directions

In a small mixing bowl, beat shortening and sugar. Beat in egg. Combine the flour, baking soda and salt; add to egg mixture alternately with buttermilk. Fold in cherries.

Coat muffin cups with nonstick cooking spray or line with paper liners; fill three-fourths full. Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing to a wire rack.

Cherry Spice Loaf

Ingredients

2 eggs
1 cup white sugar
1/2 cup vegetable oil
3/4 cup milk
1/2 teaspoon almond extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup dates, pitted and chopped
1/2 cup candied cherries
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5x3 inch loaf pan.

Beat eggs slightly. Beat in sugar and oil. Slowly add milk and almond flavoring.

In second bowl put flour, baking powder, soda, and salt. Stir in dates, cherries, raisins, and nuts. Pour into batter, stirring only to moisten. Spoon into greased 9x5x3 inch loaf pan.

Bake for 1 hour in 350 degree F (175 degree C) oven until a toothpick inserted in the center comes out clean. After 10 minutes turn loaf out to cool on a rack. Store in plastic bag.

Apple Cherry Cobbler

Ingredients

1 egg, beaten
1/2 cup sugar
1/2 cup milk
2 tablespoons vegetable oil
1 cup all-purpose flour
2 1/4 teaspoons baking powder
1 (21 ounce) can apple pie filling
1 (21 ounce) can cherry pie filling
1 tablespoon lemon juice
1 teaspoon vanilla extract
TOPPING:
1/3 cup packed brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
2 tablespoons butter, softened

Directions

In a bowl, combine first four ingredients. Combine flour and baking powder; add to egg mixture and blend well.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine pie fillings, lemon juice and vanilla; spoon over batter.

For topping, combine all ingredients; sprinkle over filling. Bake at 350 degrees F for 40-45 minutes or until bubbly and cake tests done. If necessary, cover edges with foil to prevent over-browning.

Cherry Sauce for Ham

Ingredients

1 (21 ounce) can cherry pie filling
1 tablespoon brown sugar
1/2 teaspoon prepared mustard

Directions

Combine all the ingredients in a small saucepan; bring to a boil. Reduce heat and simmer for 5-10 minutes. Serve with ham.

Cherry Vanilla Chip Muffins

Ingredients

1 banana, peeled and mashed
1/2 cup egg substitute
3/4 cup vanilla soy milk
2 tablespoons vegetable oil
1/2 cup applesauce
2 cups white rice flour
1 tablespoon sucanat
3/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup dried cherries
1/2 cup vanilla baking chips

Directions

Preheat oven to 400 degrees F (205 degrees C). Lightly grease or line a 12-cup muffin tin with paper liners.

In a large bowl blend the banana, egg substitute, soy milk, oil and applesauce together. Stir in the rice flour, sucanat, baking powder and salt. Mix until just moistened then stir in the dried cherries and vanilla chips. Pour batter into the prepared muffin tin, filling each cup 2/3 full.

Bake at 400 degrees F (205 degrees C) for 30 minutes.

Merry Cherry Bars

Ingredients

1 cup butter, softened
1 cup white sugar
1 egg
1/2 teaspoon almond extract
2 cups all-purpose flour
1/4 teaspoon salt
3/4 cup chopped red and green
candied cherries
1/2 cup crushed candy coated
milk chocolates

1 cup sifted confectioners' sugar
5 teaspoons warm water

Directions

Preheat the oven to 300 degrees F (150 degrees C).

In a large bowl, cream together butter and sugar until light and fluffy. Beat in the egg and almond extract. Combine the flour and salt; stir into the creamed mixture until well blended. Mix in 1/2 cup of the cherries. Press the dough into an ungreased 9x13 inch baking pan. Sprinkle with remaining cherries and crushed candies. Press in lightly.

Bake for 30 to 35 minutes in the preheated oven, or until edges are lightly browned. Cool completely in the pan before icing. To make the icing, mix together the confectioners' sugar and water until a drizzling consistency is reached.

Fruit 'n' Nut Cherry Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (20 ounce) can crushed
pineapple, undrained
3/4 cup sugar
1 tablespoon cornstarch
1 teaspoon red food coloring
4 medium firm bananas, sliced
1/2 cup chopped pecans or
walnuts
2 (9 inch) pastry shells, baked
Whipped cream

Directions

In a saucepan, combine pie filling, pineapple, sugar, cornstarch and food coloring if desired; mix well. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Cool. Fold in bananas and nuts. Pour into pie shells. Chill for 2-3 hours. Garnish with whipped cream. Store in the refrigerator.

Cherry Cake

Ingredients

1/3 cup shortening
2/3 cup white sugar
1 egg
1 teaspoon vanilla extract
1/2 cup milk
1 1/4 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1 1/2 cups sour cherries - drained,
juice reserved
1/2 cup chopped walnuts

1/2 cup white sugar
2 tablespoons cornstarch
1 pinch salt
1 cup water
1/4 teaspoon almond extract
2 drops red food coloring

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the shortening and 2/3 cup sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Beat in the flour mixture alternately with the milk. Stir in cherries and chopped nuts. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Serve with cherry sauce.

To make cherry sauce: In a saucepan, combine 1/2 cup sugar, cornstarch and salt. Blend in 3/4 cup reserved cherry juice and 1 cup water. Stir in almond flavoring and red food coloring. Cook over medium heat, stirring frequently, until mixture thickens.

Cherry Chip Muffins

Ingredients

1 1/2 cups all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1/2 cup milk
1/4 cup vegetable oil
1 (10 ounce) jar red maraschino cherries
3/4 cup miniature semisweet chocolate chips
1/2 cup chopped pecans
1 cup confectioners' sugar
softened cream cheese (optional)

Directions

In a bowl, combine flour, sugar, baking powder and salt. In another bowl, whisk egg, milk and oil; stir into dry ingredients just until moistened. Drain cherries, reserving 2 tablespoons of juice for glaze (discard remaining juice or save for another use). Chop cherries; fold chips, pecans and cherries into the batter. Drop by tablespoonfuls into greased or paper-lined heart-shaped or miniature muffin cups. Bake at 375 degrees F for 10-13 minutes or until muffins test done. Cool for 10 minutes; remove from pans to wire racks. Combine confectioners' sugar and reserved cherry juice to make a thin glaze; drizzle over muffins. Serve with cream cheese if desired.

Ukrainian Chereshnyanyk Cherry bars

Ingredients

2 cups sifted all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
3/4 teaspoon baking soda
1/2 cup butter
1 tablespoon lemon juice
1/2 teaspoon grated lemon zest
1 cup light cream
1 (21 ounce) can cherry pie filling

Directions

Preheat the oven to 375 degrees F (190 degrees C). Butter a 9x13 inch baking dish.

In a large bowl, stir together the flour, sugar, salt and baking soda. Cut in butter using a fork or your fingers until butter pieces are the size of small peas. Combine the lemon juice, lemon zest, and light cream; mix lightly into the dry mixture until a soft dough forms. Transfer to the prepared pan, and pat into the bottom and slightly higher on the sides to hold in the filling. Spread the cherry pie filling over the top.

Bake for 35 minutes in the preheated oven, or until crust at the edges is golden. Cool completely before cutting into squares.

Cherry Crisp

Ingredients

1 (21 ounce) can cherry pie filling
1/2 cup all-purpose flour
1/2 cup rolled oats
2/3 cup brown sugar
3/4 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg
1/4 cup chopped pecans
1/3 cup melted margarine

Directions

Preheat oven to 350 degrees F (175 degrees C.) Lightly grease a 2 quart baking dish. Pour pie filling into the dish, and spread evenly.

In a medium bowl, mix together flour, oats, sugar, cinnamon, and nutmeg. Mix in melted margarine. Spread over pie filling, and sprinkle with chopped pecans.

Bake in the preheated oven for 30 minutes, or until topping is golden brown. Allow to cool 15 minutes before serving.

Cherry Nut Muffins

Ingredients

2 eggs
2 cups white sugar
6 tablespoons butter, softened
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 1/2 cups canned sweet cherries,
drained
1 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, beat eggs and sugar together; add butter and beat well.

In a separate bowl, sift together flour, baking powder and salt. Add the flour mixture to the egg mixture, alternating with milk. Fold in the cherries and pecans; stir just to combine.

Scoop batter into prepared muffin pans and bake at 350 degrees F (175 degrees C) for 20 minutes, or until a toothpick inserted into the center of a muffin comes out clean.

Pistachio Cherry Squares

Ingredients

2 cups graham cracker crumbs
(about 32 squares)
1/2 cup butter or margarine,
melted
1/4 cup sugar
CREAM CHEESE LAYER:
1 (8 ounce) package cream
cheese, softened
2/3 cup confectioners' sugar
1 (8 ounce) carton frozen whipped
topping, thawed
PUDDING LAYER:
2 1/2 cups cold milk
2 (3.4 ounce) packages instant
pistachio pudding mix
TOPPING:
1 (8 ounce) carton frozen whipped
topping, thawed
2 (21 ounce) cans cherry pie filling

Directions

Combine the cracker crumbs, butter and sugar; press into an ungreased 13-in. x 9-in. x 2-in. dish. Refrigerate. In a mixing bowl, beat cream cheese and sugar; fold in whipped topping. Spread over crust. In a mixing bowl, beat milk and pudding mixes on low speed for 2 minutes. Spread over cream cheese layer; chill until firm, about 1 hour.

Spread whipped topping over pudding layer. Top with pie filling. Refrigerate overnight. Cut into squares.

Chocolate Covered Cherry Martini

Ingredients

1 cup ice cubes
1 (1.5 fluid ounce) jigger chocolate vodka
1 (1.5 fluid ounce) jigger cherry vodka
1/2 fluid ounce grenadine syrup
1 fluid ounce creme de cacao
1 fluid ounce half-and-half
1 dash chocolate syrup
1 maraschino cherry
1 chocolate kiss candy

Directions

Fill a cocktail shaker with ice cubes. Pour in chocolate and cherry vodkas, grenadine, creme de cacao, half-and-half, and chocolate syrup. Cover and shake until the outside of the shaker has frosted. Strain into a chilled martini glass, garnish with maraschino cherry and chocolate kiss, and serve.

Cherry Hazelnut Biscotti

Ingredients

4 cups all-purpose flour
1 cup chopped hazelnuts, toasted
1 tablespoon grated lemon peel
2 teaspoons baking powder
1/2 teaspoon salt
4 eggs
1 1/3 cups sugar
1/2 cup vegetable oil
1 tablespoon lemon juice
1 teaspoon vanilla extract
1 cup dried cranberries or cherries

Directions

In a large bowl, combine the first five ingredients. In another bowl, whisk the eggs; add the sugar, oil, lemon juice and vanilla. Add to the dry ingredients just until combined. Stir in cherries. Divide dough in half.

On parchment-lined baking sheet, shape each portion into 12-in x 3-in. rectangle. Bake at 325 degrees F for 30-35 minutes or until lightly browned. Carefully remove to wire racks; cool for 5 minutes. Reduce oven temperature to 300 degrees F.

Transfer biscotti to a cutting board; cut diagonally with a serrated knife into 3/4-in. slices. Place cut side down on parchment-lined baking sheets. Bake for 25-35 minutes or until firm, turning after 15 minutes. Remove to wire racks to cool. Store in an airtight container.

Cherry Delight

Ingredients

1 (12 ounce) package vanilla wafers, crushed
1 cup whipping cream
1 (8 ounce) package cream cheese, softened
1/2 cup confectioners' sugar
1 (21 ounce) can cherry pie filling

Directions

Crumble cookies into a 9x9 inch pan and set aside. In a medium bowl, whip cream and set aside.

In a separate mixing bowl, whip together cream cheese and confectioners' sugar until smooth and fluffy. Fold whipped cream into cream cheese mixture and spoon over crumbled cookies. Spread pie filling over top and refrigerate overnight.

Kevin's Cherry Tart

Ingredients

1 1/8 cups confectioners' sugar
7/8 cup butter
5 3/8 cups cake flour
3 eggs
1/2 teaspoon orange flower water
2 pounds sour cherries, pitted
3 eggs, room temperature
1/4 cup all-purpose flour
1 fluid ounce kirschwasser
2 cups heavy whipping cream
1 cup white sugar

Directions

To Make Dough: Cream the confectioners' sugar and 3 eggs together in a large bowl. Stir in the orange flower water. Add the butter or margarine, and mix well. Slowly add the cake flour, blending only to combine. Scrape onto a piece of plastic, and wrap. Chill for at least 1 hour. Roll dough out on a floured surface, and fit into a 11 inch tart pan. Make sure there are no holes in the dough.

Place the cherries into the tart shell. Fit as many as you can in in one layer.

To Make Filling: Using a mixer, cream together the 3 eggs, 1/4 cup flour, kirsch, cream, and white sugar until smooth. Pour over the cherries.

Bake at 350 degrees F (175 degrees C) for about 40 minutes, or until the filling is just set. Allow to cool. Serve warm or at room temperature.

Marinated Cherry Tomato Salad

Ingredients

4 cups halved cherry tomatoes
1/4 cup vegetable oil
3 tablespoons cider vinegar
1 teaspoon dried parsley
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon salt
1 1/2 teaspoons white sugar

Directions

In a small bowl or cup measure, mix together oil, apple cider vinegar, herbs, salt, and sugar.

Pour dressing over cherry tomatoes in a serving dish, and gently stir to coat. Chill for at least 2 hours. Gently stir from bottom to top, coating all tomatoes, before serving.

Cranberry-Black Cherry Gelatin Salad

Ingredients

1 (6 ounce) package black cherry flavored gelatin mix
1 (16 ounce) container sour cream, room temperature
1 (16 ounce) can whole cranberry sauce
1 cup chopped walnuts
2 cups hot water

Directions

Combine gelatin mix and hot water until the gelatin dissolves. Stir in the can of cranberries and mix well. Add the room temperature sour cream and stir to combine. Place gelatin mixture in the refrigerator until almost set. Stir in the walnuts and return to the refrigerator until the mixture is completely set.

Cherry Almond Bark

Ingredients

1 pound white confectioners
coating,* broken into pieces
3/4 cup chopped candied cherries
1/2 cup unblanched whole
almonds

Directions

In a saucepan over medium-low heat, melt coating, stirring until smooth. Add cherries and almonds; mix well. Spread onto a foil-lined baking sheet. Refrigerate until firm. Break into pieces.

Cherry Ripple Rose Cake

Ingredients

1 (12 ounce) can cherry pie filling
1/2 cup blanched slivered almonds
1/2 teaspoon almond extract
3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
3/4 cup butter, softened
1 1/4 cups white sugar
3 eggs
1 1/4 cups milk
1/4 cup butter, softened
2 cups confectioners' sugar
1/4 teaspoon almond extract
2 tablespoons milk

Directions

Pre-heat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jelly roll pan.

In a small bowl, combine pie filling, almonds and almond extract and set aside. In a separate bowl, sift together the flour, baking powder and salt; set aside.

In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, mixing well each time. Add flour mixture, alternating with milk. Mix thoroughly.

Spoon 1/2 of batter into a greased 10x15 inch jellyroll pan. Spread cherry mixture over batter, then spoon remaining batter over cherries.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes or until light brown. Allow to cool completely before frosting.

To Make Icing: Blend softened butter or margarine, confectioners' sugar, and almond extract with enough milk for drizzling consistency and drizzle over cake.

Cherry Fluff

Ingredients

1 (21 ounce) can cherry pie filling
1 (14 ounce) can sweetened condensed milk
1 (20 ounce) can crushed pineapple, drained
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a large bowl, mix the cherry pie filling, sweetened condensed milk, crushed pineapple and whipped topping. Chill in the refrigerator at least 2 hours before serving.

Perfect Cherry Pie

Ingredients

2 1/4 cups all-purpose flour
2 tablespoons sugar
1/2 teaspoon salt
8 tablespoons butter, cut into 1/2-inch cubes and frozen
4 tablespoons vegetable shortening, in small pieces, frozen
8 tablespoons very cold cream cheese, in small pieces
1/3 cup ice-cold water
3 (16 ounce) cans water-packed red, tart, pitted cherries, drained and juice reserved
1 cup sugar
1/4 cup potato starch
1/2 teaspoon almond extract
1 tablespoon butter, in small pieces
1 egg white, lightly beaten
1 1/2 tablespoons sugar

Directions

Mix flour, 2 Tbs. sugar and salt in a food processor. Add 8 Tbs. frozen butter and pulse 4 times, 1 long second each time. Drop shortening and cream cheese into flour mixture; pulse another 4 or 5 times, 1 long second each, until fats are the size of peas and fine gravel.

Dump mixture into a medium bowl; rub through clean fingertips to blend. Stir in water with a rubber spatula until dough clumps form. Press dough with your palm to form a ball, then divide in half. Wrap each half in plastic wrap, pressing to form thick disks. Refrigerate at least 1 hour.

Adjust oven rack to lowest position and place a pizza stone or four 9-inch quarry tiles (from a hardware store) on rack to form an 18-inch square. Preheat to 400 degrees.

In a large saucepan, cook 1 cup cherry juice, 1 cup sugar, potato starch and a pinch of salt over medium-low heat; stir with a rubber spatula until a very thick paste forms. Scrape paste into cherries in a bowl. Add almond extract; stir to combine.

Set a dough disk on a floured work surface. Roll into a 14-inch circle. Fold in half and quickly lift into a 9-inch Pyrex pie plate (not deep-dish). Unfold. Fit dough into pie plate so it is not stretched in any way. Refrigerate.

Roll remaining dough disk into a 12-inch circle. Remove pie shell from refrigerator, add fruit filling, and dot with 1 Tb. butter. Fold dough circle in half; quickly lift onto filling and unfold. Trim all around to 1/2-inch beyond lip of pie plate. Roll overhanging dough under with fingertips; flute.

Set an 18-inch square of heavy-duty foil on tiles or pizza stone. Set pie on foil and bake until crust just starts to color, about 20 minutes. Remove from oven, brush with egg white, and sprinkle with 1 1/2 Tbs. sugar. Bake until golden brown, about 20 minutes longer. Bring foil up around pie to loosely cover edges. Bake until filling bubbles, 15 to 20 minutes longer. Cool on a wire rack.

Cherry Almond Pound Cake

Ingredients

1 (18.25 ounce) package cherry chip cake mix
1 (21 ounce) can cherry pie filling
2 teaspoons almond extract
2 eggs
1 cup confectioners' sugar
1/4 teaspoon almond extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and lightly flour a bundt or tube pan.

Combine the cake mix, pie filling, almond extract, and eggs in a large bowl. Mix thoroughly by hand until well moistened. Pour batter into prepared pan.

Bake in preheated oven until a toothpick inserted in the center comes out clean, about 45 minutes. Cool on rack for 15 minutes; invert cooled cake onto serving plate. Cool completely.

Whisk together the confectioners' sugar and 1/4 teaspoon almond extract in a small bowl. Add drops of water until glaze is drizzling consistency. Spoon glaze over cooled cake.

Pork Tenderloin in Mustard Marinade with Cherry

Ingredients

1 (1 1/2 pound) pork tenderloin, trimmed
6 sprigs fresh rosemary, for garnish

Mustard Marinade:

1/2 cup CRISCO® Oil
1 clove garlic, minced
1/4 cup Dijon mustard
1 teaspoon black pepper
1/2 teaspoon salt
1 teaspoon dried thyme
1 teaspoon dried rosemary, crushed

Cherry Compote:

1/2 small red onion
1/4 cup shiitake mushrooms, roughly chopped
1 tablespoon CRISCO® Oil
1 cup beef broth
1 (18 ounce) jar SMUCKER'S® Cherry Preserves
1 1/2 teaspoons dried thyme
3 tablespoons chilled butter, cut into pieces

Directions

Pork Tenderloin in Mustard Marinade: Whisk together CRISCO® Oil and garlic in a medium bowl. Add remaining ingredients and whisk well.

Marinate pork tenderloin in refrigerator for 4 hours to overnight.

Grill or broil tenderloin until medium, about 8 -10 minutes. Slice on bias into 1/4-inch pieces.

Cherry Compote: Saute red onions and shitake mushrooms in CRISCO® Oil until lightly browned, about 3-5 minutes.

Add beef broth; bring to a boil and continue cooking until liquid is reduced by about half.

Reduce heat; add SMUCKER'S® Cherry Preserves and thyme. Return to a low boil and continue cooking until liquid is syrupy.

Remove from heat and whisk in chilled butter, one piece at a time.

Serve warm with the pork.

Cherry Cheese Pie I

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
2 cups frozen whipped topping, thawed
1 (21 ounce) can cherry pie filling

Directions

In a medium mixing bowl, beat together softened cream cheese and sugar until light and fluffy. Fold in whipped topping and blend until mixture is smooth. Spread into graham cracker crust and spoon pie filling over top. Cover with plastic wrap and chill 2 hours before serving.

Cherry Chicken Lettuce Wraps

Ingredients

2 tablespoons canola oil
1 tablespoon minced fresh ginger root
1 1/4 pounds skinless, boneless chicken breast halves, cut into bite size pieces
2 tablespoons rice vinegar
2 tablespoons teriyaki sauce
1 tablespoon honey
1 pound dark sweet cherries, pitted and halved
1 1/2 cups shredded carrots
1/2 cup chopped green onion
1/3 cup toasted and sliced almonds
12 leaves of lettuce

Directions

Heat 1 tablespoon oil in a large skillet over medium high heat. Add ginger and chicken and saute until cooked through, about 7 to 10 minutes. Set aside.

In a large bowl, whisk together remaining 1 tablespoon oil, vinegar, teriyaki sauce and honey until mixed together. Add chicken mixture, cherries, carrot, green onion and almonds; toss together.

To Serve: Spoon 1/12 of the chicken/cherry mixture onto the center of each lettuce leaf; roll up leaf around filling and serve.

Cherry Mash Bars

Ingredients

2 tablespoons butter
1 cup white sugar
1/4 teaspoon salt
1/3 cup half-and-half cream
1 cup miniature marshmallows
1 cup cherry baking chips
1 cup semisweet chocolate chips
1/2 cup peanut butter
1 cup roasted Spanish peanuts

Directions

Line an 8x8 or 9x9 inch square pan with waxed paper.

In a medium saucepan, combine butter, sugar, salt and half and half. Heat until boiling, stirring occasionally. Boil for 5 minutes, stirring enough to keep from scorching. Remove from heat and stir in the marshmallows, and cherry chips. Press the mixture into the prepared pan.

In the microwave or in a metal bowl over a pan of simmering water, melt chocolate chips, and peanut butter together stirring frequently until smooth. Spread over the mixture in the pan. Refrigerate for 2 hours before cutting into squares.

Bing Cherry Gelatin Mold

Ingredients

1 (16.5 ounce) can pitted Bing cherries, drained, juice reserved
1 (12 fluid ounce) can cola-flavored carbonated beverage
1 (6 ounce) package black cherry flavored gelatin mix
1 (15.25 ounce) can crushed pineapple, drained
1 cup chopped pecans

Directions

In a saucepan, combine the reserved cherry juice with the cola. Bring to a boil, and stir in the gelatin until dissolved. Remove from the heat, and mix in the drained cherries, drained pineapple, and chopped pecans. Pour mixture into a mold sprayed with non-stick cooking spray, and refrigerate for at least 24 hours before serving.

Cherry-Cream Crumble Pie

Ingredients

1/2 cup sugar
3 tablespoons all-purpose flour
2 (14.5 ounce) cans red tart pitted cherries, drained
1 cup sour cream
1 egg, beaten
1/4 teaspoon almond extract
1 (9 inch) unbaked pastry shell

TOPPING:

1/2 cup quick-cooking oats
1/3 cup all-purpose flour
1/3 cup packed brown sugar
1/4 teaspoon ground cinnamon
1/4 cup cold butter
1/2 cup chopped pecans

Directions

In a large bowl, combine the sugar, flour, cherries, sour cream, egg and extract; stir well. Spoon into the pastry shell. Bake at 400 degrees F for 20 minutes.

For topping, combine the oats, flour, brown sugar and cinnamon in a bowl; cut in butter until mixture resembles coarse crumbs. Stir in pecans. Sprinkle over filling. Cover edges of crust to prevent overbrowning. Bake for 25-30 minutes or until topping is lightly browned. Cool on a wire rack for 1 hour. Store in the refrigerator.

Cherry Delight

Ingredients

6 egg whites
2 cups white sugar
3/4 teaspoon cream of tartar
2 cups crushed saltine crackers
1 cup chopped walnuts
2 teaspoons vanilla extract
2 (21 ounce) cans cherry pie filling
1 (16 ounce) package frozen
whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Beat egg whites until stiff. Gradually add the sugar and cream of tartar; beat until sugar is dissolved.

Add crackers, nuts and vanilla. Pour into prepared pan and bake for 25 minutes in the preheated oven.

Remove from oven, cool and cut into squares. Top each serving with pie filling and whipped topping.

Cherry Cordial Cookies

Ingredients

1 cup dried cherries
1/3 cup cherry liqueur
1/2 cup unsalted butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 1/2 teaspoons vanilla extract
1 teaspoon almond extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
3/4 cup chopped white chocolate
1/2 cup chopped semisweet chocolate
1/2 cup chopped macadamia nuts

Directions

Immerse dried cherries in boiling water for 2 to 3 minutes. Drain and set in a small bowl with the cherry liqueur to soak, the longer, the better. Preheat the oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a medium bowl, cream the butter with the brown sugar and white sugar. Stir in the egg, vanilla, and almond extract. Sift together the flour, and baking soda; stir into the creamed mixture. Gently fold in the cherries, with the liqueur, white chocolate, semi-sweet chocolate and macadamia nuts. Batter should be soft and creamy.

Drop cookie dough by tablespoons onto the prepared cookie sheet. Leave 2 to 3 inches of space between cookies. Bake for 12 to 13 minutes in the preheated oven, cookies should be lightly browned. Remove from baking sheet to cool on wire racks.

Cherry Chocolate Brownie Cheesecake

Ingredients

1 (8 ounce) package brownie mix
1 egg
3 tablespoons oil
1/2 cup mini semi-sweet
chocolate chips
3 (8 ounce) packages cream
cheese, at room temperature
3/4 cup sugar
3 eggs
1 (21 ounce) can LUCKY LEAF®
Cherry Pie Filling
Frozen whipped dessert topping,
thawed

Directions

Preheat oven to 350 degrees. Coat a 9-inch springform pan with cooking spray; set aside.

In a medium bowl, stir together brownie mix, one egg and oil until combined. Stir in chocolate pieces. Spread batter in prepared pan. Bake for 10 to 12 minutes or until brownie is just set. (It will not be completely done at this point.)

Meanwhile, in a large bowl, beat cream cheese and sugar on medium speed until well combined and smooth. Add in the eggs on low speed and set the mixture aside. Carefully spoon 1/2 can (1 cup) of pie filling into center of brownie, leaving a 2-inch brownie border along sides of pan. Dollop cream cheese mixture over surface; carefully spread to edges of pan.

Bake for 35 to 40 minutes or until center is set, but jiggles when the pan is lightly tapped. Cool in pan on a wire rack for 1 hour. Cover and chill at least 4 hours before serving. Top cheesecake with remaining cherry pie filling. Garnish with whipped topping, if desired.

Cranberry Cherry Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (16 ounce) can whole cranberry sauce
1/2 cup golden raisins
2 tablespoons cornstarch
1/4 teaspoon ground ginger
1 recipe pastry for a 9 inch double crust pie
6 tablespoons orange juice
1 tablespoon milk
1 tablespoon white sugar

Directions

In a large bowl, stir together cherry pie filling, cranberry sauce, raisins, cornstarch, and ginger.

Make piecrust dough, substituting orange juice for water. Divide dough 55 % / 45 %. Roll larger piece to 1 1/2 inches larger than 9 inch pie pan. Place crust in pie plate leaving one inch overhang, and brush with egg white. Spoon cherry filling into pie crust.

Roll second crust to 12 inch round. Cut into 14 strips to make a lattice top. Moisten edge of bottom crust with water. Place 7 strips across pie. Do not seal ends. Fold every other strip back halfway from center. Place center cross strip on pie and replace folded part of strips. Now fold back alternate strips. Place second cross strip in place. Repeat to weave cross strips into lattice. Seal ends. Turn bottom crust edge up over ends of strips. Pinch to seal. Make high fluted edge. Brush pastry with milk, and sprinkle lightly with sugar.

Bake at 400 degrees C (205 degrees C) for 50 minutes, or until fruit begins to bubble and crust is golden brown. Cool pie slightly on wire rack.

Mini Cherry Cobblers

Ingredients

1 (21 ounce) can cherry pie filling
1 (4.5 ounce) can refrigerated buttermilk biscuits, separated
1 tablespoon butter or margarine, melted
2 teaspoons sugar
2 teaspoons brown sugar
1/8 teaspoon ground cinnamon

Directions

Set aside some of the pie filling, including five cherries, for garnish. Divide the remaining filling among five ungreased 6-oz. ramekins or custard cups. Top each with a biscuit; brush with butter. Combine sugars and cinnamon; sprinkle over biscuits. Bake at 375 degrees F for 14-18 minutes or until biscuits are browned. Top with reserved pie filling.

Cherry Rum Balls

Ingredients

1 cup semisweet chocolate chips
1/2 cup rum
1/4 cup light corn syrup
3 cups vanilla wafer crumbs
1 1/2 cups chopped pecans
1 cup confectioners' sugar
24 red candied cherries, halved

Directions

Melt the chocolate chips and stir in the rum and corn syrup.

Stir together the vanilla wafer crumbs, pecans and 1/2 cup of the confectioners' sugar. Drizzle the chocolate mixture over the crumb mixture and stir until blended.

Shape mixture into 1 inch balls. Roll balls in the remaining confectioners' sugar. Place cherry half in center of each cookie, pressing down lightly. Store in an airtight container for several days to develop flavor.

Apple-Cran-Cherry Oatmeal Cookies

Ingredients

1 cup butter, softened
1 1/2 teaspoons ground cinnamon
1/4 teaspoon ground cardamom
1 1/2 teaspoons baking soda
2 cups packed dark brown sugar
2 cups applesauce
2 cups all-purpose flour
6 cups rolled oats
1 1/2 cups dried cherries
1 1/2 cups dried cranberries

Directions

Cream butter or margarine, cinnamon, cardamom, baking soda, and brown sugar. Mix in applesauce. Gradually blend in flour, and then oats. Stir in dried. Let dough sit for one hour.

Drop by teaspoonful onto ungreased baking sheet.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes, or until edges are slightly browned. Cool on wire rack.

Cherry-Pistachio Bark

Ingredients

1 1/4 cups dried cherries
2 tablespoons water
2 (11 ounce) packages white chocolate chips
4 (3 ounce) bars vanilla-flavored candy coating
1 1/4 cups chopped pistachio nuts

Directions

In a small glass bowl, microwave cherries with water on high for 2 minutes; drain, and set aside.

In a separate microwave-safe bowl, microwave chocolate chips and candy coating together until melted and smooth, stirring occasionally. Stir in cherries and chopped pistachios, and spread into a wax paper-lined 15x10 inch pan. Chill for 1 hour, or until firm.

Cut into 1 inch squares, and enjoy. Store unused portion in an airtight container.

Mandarin Blue Cherry Jam

Ingredients

3 pounds fresh blueberries,
crushed
1 1/2 pounds pitted fresh sweet
cherries, crushed
1 (11 ounce) can Mandarin orange
segments, drained and crushed
1/4 cup lemon juice
1 (1.75 ounce) package powdered
fruit pectin
5 1/2 cups white sugar

Directions

Combine the blueberries, cherries, oranges, lemon juice, and pectin in a large pot; bring to a rolling boil. Stir in the sugar until it dissolves completely and the mixture returns to a rolling boil; boil 1 minute and remove from heat. Pour into hot, sterilized jars and top with sterilized lids. Secure lids with bands, process for 5 minutes in a boiling water bath. Allow jars to cool slowly, creating a vacuum seal. Allow to sit at room temperature 1 to 2 days to allow jam to set. Refrigerate after opening.

Ground Cherry Pie I

Ingredients

4 cups ground cherries, husked
1/2 cup white sugar
2 teaspoons tapioca
2 tablespoons all-purpose flour
1 lemon, juiced
2 tablespoons butter
1 recipe pastry for a 9 inch double
crust pie

Directions

Gently mix together the ground cherries, sugar, tapioca, flour and lemon juice. Let stand for 15 minutes.

Preheat the oven to 450 degrees F (230 degrees C). Line a 9 inch pie pan with half of the pastry.

Pour the fruit mixture into the pastry-lined pan, and dot the top with the butter. Cover with top crust or lattice.

Bake at 450 degrees F (230 degrees C) for 10 minutes, then reduce the heat to 350 degrees F (175 degrees C) and bake for another 40 minutes, or until golden brown.

Glazed Fish with Roasted Asparagus and Cherry

Ingredients

1 1/2 tablespoons olive oil
1 cup cherry tomatoes, halved lengthwise
1 pound asparagus, trimmed
Salt and pepper as needed
1 teaspoon sesame oil
1 1/2 pounds white fish such as cod, tilapia or haddock, cut into serving portions
1 1/2 cups VH® Pad Thai Sauce

Directions

Place asparagus and cherry tomatoes on a baking sheet. Toss in olive oil and season with salt and pepper.

Place on middle rack of oven and broil on high for 3 minutes. Shake pan and continue to broil for 5 minutes longer or until the vegetables are tender. Set aside.

Heat oven to 400 degrees F (205 degrees C). Place fish in glass baking dish and cover with VH® Pad Thai sauce. Bake in oven for 15 minutes or until fish flakes easily. During the last five minutes place asparagus and tomatoes back in oven to heat through.

Cherry Chocolate Nut Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/4 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup semisweet chocolate chips
3/4 cup maraschino cherries,
chopped
3/4 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, milk and vanilla. Combine flour, baking powder, salt and baking soda; gradually add to the creamed mixture. Stir in the remaining ingredients.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Chocolate Cherry Drops

Ingredients

5/8 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
6 tablespoons unsweetened
cocoa powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup maraschino cherries,
drained and chopped
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and sugar until smooth. Blend in the egg and vanilla. Combine the flour, cocoa, baking soda and salt; stir into the creamed mixture. Finally, mix in the chopped cherries and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Saucy Cherry Meatballs

Ingredients

1/2 cup milk
1 tablespoon soy sauce
7 slices bread, crust removed and cut into 1/2-inch cubes
1 teaspoon garlic salt
1/4 teaspoon onion powder
1/2 pound lean ground beef
1/2 pound bulk pork sausage
1 (8 ounce) can water chestnuts, drained and chopped
CHERRY SAUCE:
1 (21 ounce) can cherry pie filling
1/3 cup apple juice
1/4 cup cider vinegar
1/4 cup steak sauce
2 tablespoons brown sugar
2 tablespoons soy sauce

Directions

In a bowl, combine the milk, soy sauce, bread cubes, garlic salt and onion powder. Crumble beef and sausage over mixture and mix well. stir in water chestnuts. Shape into 1-in. balls. Line a 15-in. x 10-in. x 1-in. baking pan with foil; place meatballs in pan. Broil 4-6 in. from the heat for 10 minutes or until meat is no longer pink; drain.

In a large skillet, combine the sauce ingredients. Bring to a boil. Reduce heat; simmer, uncovered, until thickened. Add meatballs; cook and stir until heated through.

Cherry Pepper Poppers

Ingredients

1 cup extra virgin olive oil
12 fresh cherry peppers
6 ounces sharp provolone cheese, cubed
6 ounces prosciutto, thinly sliced
1 teaspoon salt

Directions

Slice the tops off of the cherry peppers and carefully remove the seeds, keeping peppers whole. Wrap a cube of cheese with prosciutto, and stuff into a pepper. If there is still room inside the pepper, stuff in more prosciutto. Repeat with remaining peppers.

Place all of the stuffed peppers into a 1 quart jar - or one that your peppers will all fit into, and sprinkle salt over them. Pour in enough olive oil to cover the peppers. Cover, and let stand for 1 hour before eating. Refrigerate leftovers.

Cherry Almond Coffeecake

Ingredients

1 cup sour cream
1/4 cup water
3 eggs
1 (18.25 ounce) package white cake mix
1 (21 ounce) can cherry pie filling
1/4 cup sliced almonds
1 1/2 cups confectioners' sugar
2 tablespoons milk
1 dash vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease and flour one 15 1/2x 10 1/2 inch jelly roll pan.

Mix sour cream, water and eggs. Stir in cake mix until moistened. You will notice the batter will be lumpy. Spread into pan. Drop pie filling by large spoonfuls onto batter.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until cake tests done. Sprinkle cake with almonds and drizzle with glaze.

To Make Glaze: Mix confectioner's sugar, milk and vegetable oil. Stir in a few extra drops of milk if necessary. Stir until mixture is smooth and of a desired consistency. Drizzle over still warm cake.

Cherry Pineapple Pie

Ingredients

1 cup sugar
1/3 cup all-purpose flour
1/8 teaspoon salt
2 (14.5 ounce) cans pitted tart cherries, drained
2 (8 ounce) cans crushed pineapple, well drained
3 drops almond extract
1 Pastry for double-crust pie (9 inches)
2 tablespoons butter or margarine
1 tablespoon milk
Additional sugar

Directions

In a bowl, combine sugar, flour and salt. Stir in cherries, pineapple and extract. Line a 9-in. pie pan with the bottom crust. Add filling; dot with butter. Top with lattice crust. Brush with milk and sprinkle with sugar. Bake at 375 degrees F for 50-60 minutes or until bubbly and golden brown.

Ground Cherry Pie II

Ingredients

2 1/2 cups ground cherries
1/2 cup packed brown sugar
1 tablespoon all-purpose flour
2 tablespoons water
1 (9 inch) pie shell

3 tablespoons all-purpose flour
3 tablespoons white sugar
2 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

Wash ground cherries and place in unbaked pie shell. Mix brown sugar and 1 tablespoon flour and sprinkle over cherries. Sprinkle water over top. Mix together 3 tablespoons flour and 3 tablespoons sugar. Cut butter in until crumbly. Top cherry mixture with crumbs.

Bake in the preheated oven for 15 minutes, reduce temperature to 375 degrees F (190 degrees C) and continue to bake for 25 minutes.

Cherry Crunch

Ingredients

1 cup rolled oats
1 cup all-purpose flour
3/4 cup brown sugar
1/2 teaspoon ground cinnamon
1/2 cup butter
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a medium bowl, combine the rolled oats, flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs.

Sprinkle one half of crumb mixture in the bottom of a 9 inch square baking dish. Cover with cherry pie filling. Sprinkle remaining crumb mixture over pie filling.

Bake in the preheated oven for 40 minutes, or until topping is golden brown. Serve warm.

Chocolate-Cherry Brownie Cups

Ingredients

1 cup butter (no substitutes)
4 (1 ounce) squares semisweet
chocolate
4 eggs
1 1/2 cups sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1 1/2 cups chopped walnuts
3/4 cup maraschino cherries,
chopped

Directions

In a microwave or double boiler, melt butter and chocolate; cool for 10 minutes. In a mixing bowl, beat eggs and sugar. Add vanilla and the chocolate mixture. Stir in flour, walnuts and cherries. Fill paper-lined muffin cups three-fourths full. Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Cherry Cheese Windmills

Ingredients

1/3 cup butter, softened
1/3 cup shortening
3/4 cup sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
FILLING:
1 (3 ounce) package cream
cheese, softened
1/4 cup sugar
1/4 teaspoon almond extract
1/2 cup finely chopped
maraschino cherries
1/4 cup sliced almonds, toasted
and chopped

Directions

In a large mixing bowl, cream the butter, shortening and sugar until light and fluffy. Beat in the egg, milk and vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture. Divide dough in half. Cover and refrigerate for 3 hours or until easy to handle.

In a small mixing bowl, beat cream cheese, sugar and extract. Fold in cherries. On a floured surface, roll each portion of dough into a 10-in. square. With a sharp knife or pastry wheel, cut into 2-1/2-in. squares. Place 2 in. apart on ungreased baking sheets. Make 1-in. cuts from each corner toward the center of the dough.

Drop teaspoonfuls of filling in the center of each square; sprinkle with almonds. Fold alternating points to the center to form a windmill; moisten points with water and pinch gently at center to seal. Bake at 350 degrees F for 8-10 minutes or until set. Cool on wire racks.

Cherry Nut Cake II

Ingredients

1 1/2 cups butter
4 cups all-purpose flour
1 pound chopped pecans
1 pound candied cherries
1 teaspoon baking powder
2 teaspoons vanilla extract
2 cups white sugar
6 eggs
1 pound candied pineapple
1 1/2 cups golden raisins
1/4 teaspoon salt
1 Golden Delicious apple - peeled, cored and sliced

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease one 10 inch tube pan. Line the bottom of the pan with parchment paper and dust pan with flour.

Cream the light butter together with the white sugar. Add eggs one at a time mixing well after each one. Mix in the vanilla extract. Stir in 3 cups of the flour, baking powder, and salt and blend well.

Toss candied cherries, chopped pecans, candied pineapple, and white raisins with the remaining 1 cup flour. Stir fruit and nut mixture into the batter and pour into prepared pan.

Bake at 250 degrees F (120 degrees C) for 3 hours. Let cake cool for 20 minutes before removing from pan.

After cake is cold, cut a piece of waxed paper to fit the top of the cake. Put the apple slices on top of the waxed paper and put cake into a closed container. Store cake in a cool dry area for about 3 days or until the cake takes up the juice from the apple slices. Remove apple slice and waxed paper and serve.

Blackberry Cherry Cobbler

Ingredients

1 (21 ounce) can cherry pie filling
2 cups frozen blackberries,
thawed
1/4 teaspoon ground cinnamon
TOPPING:
1/3 cup sugar
1/4 teaspoon ground cinnamon
1 (7.5 ounce) package refrigerated
buttermilk biscuits
3 tablespoons butter, melted
1/4 cup sliced almonds

Directions

In a large saucepan, combine the pie filling, blackberries and cinnamon. Cook over medium heat until mixture is bubbly, stirring occasionally. Pour into a greased 11-in.x 7-in.x 2-in. baking dish.

In a small bowl, combine the sugar and cinnamon. Dip biscuits in butter and then in cinnamon-sugar. Arrange biscuits around edges of dish; sprinkle with almonds. Bake, uncovered, at 350 degrees F for 25-30 minutes or until golden brown. Serve warm.

Cherry-Blueberry Pie

Ingredients

1 (15 ounce) package refrigerated pie crusts
1/2 cup white sugar
2 tablespoons cornstarch
1/4 teaspoon ground cinnamon
1 (21 ounce) can cherry pie filling
1 1/2 cups frozen blueberries

1 egg white
1 teaspoon water
2 teaspoons sugar

Directions

Preheat the oven to 425 degrees F (220 degrees C).

Press one of the pie crusts into a 9 inch pie plate. In a large bowl, stir together 1/2 cup of sugar, cornstarch and cinnamon. Stir in the cherry pie filling and blueberries. Spoon into the pie crust. Top with the second crust, and press the edges to seal. Flute edges, or press with the tines of a fork. In a cup, whisk together the egg white and water with a fork. Brush over the top of the pie, then sprinkle with 2 teaspoons of sugar.

Bake for 45 to 55 minutes in the preheated oven, or until crust is golden brown. Cover the edges of the crust with aluminum foil if they appear to be getting too dark. Cool for at least 2 hours to allow the filling to set before serving.

Cherry Blossom Fudge

Ingredients

3/4 cup evaporated milk
1 cup white sugar
1 pinch salt
1 (3 ounce) package cherry
flavored gelatin
1 cup butter
2 cups semisweet chocolate chips
1 teaspoon vanilla extract
3/4 cup maraschino cherries,
halved

Directions

Butter an 8x8 inch dish.

In a medium saucepan over medium heat, combine milk, sugar and salt. Bring to a boil and stir in gelatin. Boil 4 minutes. Remove from heat and stir in butter, chocolate chips, vanilla and cherries. Pour into prepared pan. Chill 2 hours before serving.

Cherry Pie

Ingredients

PASTRY:

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1/4 cup ice water

FILLING:

- 2 (16 ounce) cans tart cherries
- 1 cup sugar
- 3 tablespoons quick-cooking tapioca
- 1/4 teaspoon almond extract
- 1/4 teaspoon salt
- red food coloring
- 1 tablespoon butter or margarine

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water. Tossing with a fork until dough forms a ball. Divide dough in half. Roll out one half to fit a 9-in. pie plate for bottom crust. Drain cherries, reserving 1/4 cup juice. Mix cherries, juice, sugar, tapioca, extract, salt and food coloring if desired; pour into the crust. Dot with butter. Top with a lattice crust. Bake at 375 degrees F for 55-60 minutes.

Cherry Chicken

Ingredients

3 tablespoons vegetable oil
1 (4 pound) whole chicken, cut into 8 pieces
salt and pepper to taste
1/2 cup all-purpose flour for dusting
1 (15 ounce) can pitted dark cherries packed in water
1/2 cup white sugar
1 tablespoon cornstarch
1 orange - with peel, quartered and thinly sliced
1/2 cup slivered almonds, toasted

Directions

Heat the oil in a large skillet over medium-high heat. Season the chicken with salt and pepper, then coat with flour. Fry in the hot oil until browned, turning as needed. Reduce heat to medium, cover and cook for about 25 minutes or until meat is tender and juices run clear.

Remove the chicken from the pan, and pour off all but 1/4 cup of the drippings. Return to medium heat and stir in the cherries, reserving some of the cherry liquid for later. Stir in sugar and bring to a boil. Dissolve the cornstarch in the reserved cherry liquid, then stir into the pan. Cook, stirring gently, until thickened.

Add orange slices and almonds to the skillet, then return the chicken pieces to the skillet. Spoon sauce over the chicken to coat, and simmer over low heat for 5 to 10 minutes before serving.

Cherry Fluff

Ingredients

1 (8 ounce) carton frozen whipped topping, thawed
1 (20 ounce) can crushed pineapple, drained
1 (21 ounce) can cherry pie filling
1 (14 ounce) can sweetened condensed milk
1/2 cup flaked coconut
1/2 cup chopped pecans

Directions

Combine all ingredients in a large bowl; mix well. Chill overnight.

Cherry Ice Cream

Ingredients

1/4 cup cherry juice concentrate
1/2 cup fat free milk
1 cup vanilla low-fat yogurt
1 cup heavy cream
1/2 cup white sugar
1 pinch salt
1 cup frozen dark sweet cherries
2 teaspoons almond extract

Directions

Place the cherry juice, milk, yogurt, and heavy cream into the bowl of a blender. Add the sugar, salt, cherries, and almond extract. Puree until only small bits of the cherries remain.

Pour into a 1 1/2 quart ice cream maker and freeze according to manufacturer's directions.

Cherry Pineapple Salad

Ingredients

3 (3 ounce) packages cherry gelatin
2 1/3 cups boiling water
1 (20 ounce) can pineapple tidbits, drained with juice reserved
2 (16.5 ounce) cans pitted dark sweet cherries, drained with juice reserved
1/3 cup lemon juice
1/3 cup whipping cream
1/3 cup mayonnaise
2 (3 ounce) packages cream cheese, softened
Dash salt
1/2 cup coarsely chopped nuts

Directions

In a mixing bowl, dissolve gelatin in water. Combine pineapple and cherry juices to measure 2-1/2 cups; add along with lemon juice to gelatin. Divide gelatin in half. Set half of the gelatin aside and chill other half until partially set. Fold pineapple into chilled gelatin; pour into a 13-in. x 9-in. x 2-in. pan. Chill until almost firm. Whip cream, mayonnaise, cream cheese and salt until light and fluffy. Spread over chilled gelatin layer. Refrigerate until firm. Chill remaining gelatin mixture until partially set. Fold in cherries and nuts; spread over cream cheese layer. Chill for at least 3 hours.

Chocolate-Cherry Fudge Bars

Ingredients

4 squares BAKER'S Unsweetened Chocolate
3/4 cup butter
1 1/2 cups granulated sugar
3 eggs
1 teaspoon vanilla
1 cup flour
1 pkg. (4 serving size) JELL-O Chocolate Instant Pudding
3/4 cup chopped maraschino cherries with
7 tablespoons maraschino cherry juice reserved, divided
2 ounces PHILADELPHIA Cream Cheese, softened
1/2 cup powdered sugar

Directions

Preheat oven to 350 degrees F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Grease foil. Set aside.

Microwave chocolate and butter in large microwaveable bowl on HIGH 2 minutes or until butter is melted. Stir until chocolate is completely melted. Add granulated sugar; mix well. Blend in eggs and vanilla. Add flour and dry pudding mix; mix well. Stir in 1/2 cup of the cherries and 1/3 cup of the reserved cherry juice; spread into prepared pan.

Bake 30 to 35 minutes or until wooden toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool in pan on wire rack.

Mix cream cheese, powdered sugar and remaining cherry juice until well blended. Drizzle over cooled dessert; top with remaining 1/4 cup cherries. Use foil handles to remove dessert from pan before cutting into bars. Store in tightly covered container in refrigerator.

Cold Cherry Soup

Ingredients

1 (16 ounce) can pitted sour red pie cherries
1 1/2 teaspoons cornstarch
1/2 cup cold water
1 tablespoon white sugar
2 tablespoons lemon juice
1 cup sour cream

Directions

Drain the canned cherries; place liquid in medium sauce pan and set cherries aside.

In a small mixing bowl combine cornstarch and cold water. Mix well and add to saucepan. Heat to boiling point and boil for 5 minutes, stirring constantly.

Add sugar and lemon juice. Stir and remove from heat and chill. When this syrup is cool, blend in the sour cream and add the drained cherries. Chill well and serve in chilled cups.

Cherry Enchiladas

Ingredients

1/2 cup water
1/2 cup butter
1/2 cup white sugar
5 (10 inch) flour tortillas
1 (21 ounce) can cherry pie filling
2 tablespoons white sugar
1/2 teaspoon ground cinnamon
1 tablespoon crushed sliced almonds

Directions

Grease a 9x13 inch baking dish. Combine the water, butter and 1/2 cup of sugar in a small saucepan and bring to a boil. Place a few spoonfuls of cherry pie filling just slightly off center of each tortilla. Roll up and place seam side down in the baking dish. Pour the hot liquid over the 'enchiladas' making sure to coat the tops completely. The mixture will be watery. Cover and refrigerate overnight.

Preheat the oven to 375 degrees F (190 degrees C). Combine 2 tablespoons sugar, cinnamon and almonds in a small bowl or cup; sprinkle over the top of the enchiladas.

Bake for 35 to 40 minutes in the preheated oven, or until outside edges of the tortillas are golden brown. Let cool slightly before serving.

Cherry Yum Yum Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (15 ounce) can crushed
pineapple, drained
1 (5 ounce) can sweetened
condensed milk
1/2 cup chopped walnuts
1 (12 ounce) container frozen
whipped topping, thawed
2 (9 inch) prepared graham
cracker crusts

Directions

In a large bowl, combine cherry pie filling, pineapple, sweetened condensed milk, and chopped nuts. Fold in whipped topping until no streaks remain. Spoon into pie crusts. Chill for 1 hour.

Tart Cherry Soup

Ingredients

2 (14.5 ounce) cans tart pitted
cherries packed in water
1/2 cup orange juice
1/2 cup sugar
2 tablespoons lime juice
1 teaspoon grated lime peel
1/2 teaspoon ground cinnamon
4 slices lime

Directions

Place the cherries in a blender or food processor; cover and process until finely chopped. Transfer to a saucepan; add the orange juice, sugar, lime juice, peel and cinnamon. Bring to a boil. Reduce heat; cover and simmer for 10 minutes. Refrigerate until chilled. Garnish with lime slices.

Best Cherry Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 (20 ounce) can pitted sour cherries
1 cup white sugar
1/3 cup all-purpose flour
1/8 teaspoon salt
2 tablespoons butter
1/4 teaspoon almond extract
1/4 teaspoon red food coloring (optional)
1 egg yolk

Directions

Preheat oven to 425 degrees F (220 C). Make pastry and refrigerate.

Drain cherries, reserving 1 cup liquid. In a saucepan combine sugar, flour and salt. Stir in cherry liquid and bring to a boil, stirring often. Reduce heat and simmer for 5 minutes. Mixture will thicken.

When mixture is thickened, add butter, almond extract, food coloring and cherries. Cover and refrigerate.

On lightly covered surface, roll out half of the pastry into an 11 inch circle. Put into 9 inch pie dish. Roll other half of pastry into another 11 inch circle. With a knife or pastry wheel, cut eight 1/2 inch strips.

Pour cooled cherry filling into pie dish. Place pastry strips horizontally, then vertically, across the top of the pie and lightly brush with egg yolk. Bake 30 to 35 minutes, and cool before serving.

Always Delicious Cherry Pie

Ingredients

1 deep dish pastry for double crust
2 (16.5 ounce) cans pitted dark sweet cherries, drained with syrup reserved
1 (16 ounce) can pitted sour cherries, drained
3/4 cup white sugar
3 tablespoons arrowroot powder
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
1 tablespoon unsalted butter, melted
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
1/8 teaspoon red food coloring

Directions

Preheat oven to 425 degrees F (220 degrees C). On a lightly floured surface, roll out one crust, and place in a 9 inch deep dish pie plate. Roll out top crust, and set aside.

Measure 1 1/2 cups reserved cherry syrup into a small saucepan over low heat. Mix together sugar, arrowroot powder, cinnamon, and salt. Stir into syrup until dissolved. Increase heat to high, and bring syrup to a boil. Cook for 1 to 2 minutes, or until thickened. Remove from heat, and stir in butter, lemon juice, vanilla, almond extract, and red food coloring.

In a large bowl, combine cherries and thickened syrup. Gently toss until evenly coated. Pour filling into pie crust. Cover with top crust, and crimp edges with fork. Make a few fork vents in top pie crust to allow steam to escape during baking.

Bake in preheated oven for 20 minutes, then reduce heat to 375 degrees F (190 degrees C). Continue to bake for 30 minutes. Allow to cool for 3 hours before serving.

Cook's Ham Steak with Classic Cherry Glaze

Ingredients

1 (2 pound) Cook's® brand Bone-In Thick Cut Ham Steak
1 (12 ounce) jar cherry preserves
1/4 cup honey
1/4 cup red wine vinegar
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon salt

Directions

Preheat charcoal or gas grill.

In a small saucepan, combine all ingredients except ham. Simmer for five minutes.

Place ham steaks on grill over medium heat. Grill 3 minutes. Turn ham steak; brush with half of cherry mixture and continue to grill 3 minutes. Turn again; brush with remaining half of cherry mixture and continue to grill 1 to 2 minutes or until ham is glazed and heated through. Serve with any remaining cherry sauce.

Cherry Chip Cookies III

Ingredients

2 (18.25 ounce) packages cherry chip flavored cake mix
2 eggs, beaten
1 (12 ounce) container frozen whipped topping, thawed
1/2 cup confectioners' sugar for rolling

Directions

Preheat oven to 350 degrees F (175 degrees C).

Empty the packages of cake mix into a large bowl. Add eggs and whipped topping, and mix until well blended. Roll the dough into walnut sized balls and roll the balls in confectioners' sugar. Place cookies 2 inches apart onto an ungreased baking sheet and flatten slightly to keep them from rolling off.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cherry Chip Cookies I

Ingredients

1 cup margarine
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 cup rolled oats
1 cup cherry baking chips

Directions

Preheat oven to 300 degrees F (150 degrees C).

Combine margarine, confectioner's sugar and vanilla. Beat until fluffy. Add flour, baking soda and oats. Mix well. Stir in cherry flavored chips (other flavors work well, too!).

Drop by rounded teaspoonful onto ungreased cookie sheets and flatten slightly with fingers. Bake for 12 minutes. Remove immediately from cookie sheets and onto wire racks to cool.

Cherry Swirled Cheesecake

Ingredients

1 1/4 cups chocolate cookie crumbs
1/4 cup granulated sugar
1/3 cup butter or margarine, melted
1 (21 ounce) can cherry pie filling or topping
2 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
3 large eggs
1/3 cup lemon juice
1 teaspoon vanilla extract

Directions

Preheat oven to 300 degree F. Combine cookie crumbs, sugar and butter; press firmly on bottom of 9-inch springform pan.

In blender container, puree cherry filling until smooth. In bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, lemon juice and vanilla; mix well.

Pour half of batter into pan; top with 1/2 cup puree. Repeat with one more layer of batter and puree. With knife, swirl puree into cream cheese mixture.

Bake 50 to 55 minutes or until center is set. Cool. Chill. Serve with remaining puree. Store leftovers covered in refrigerator.

Ravioli with Cherry Tomatoes and Cheese

Ingredients

1 pint red and yellow cherry tomatoes, halved
1 (16 ounce) package shredded mozzarella cheese
1/3 cup fresh basil, chopped
1/2 cup olive oil
5 cloves garlic, minced
1 tablespoon chopped fresh parsley
salt and pepper to taste
1 (25 ounce) package frozen ravioli

Directions

In a large bowl, toss together the cherry tomatoes, mozzarella cheese, basil, olive oil, garlic, parsley, salt, and pepper. Let stand about 1 hour.

Bring a pot of lightly salted water to a boil, and cook the ravioli about 5 minutes, until tender and heated through. Drain, and toss with the cherry tomato mixture to serve.

Black Cherry Cream Parfaits

Ingredients

2 (3 ounce) packages black cherry gelatin
2 cups boiling water
2 cups black cherry soda, chilled
1 cup whipping cream
1/2 cup confectioners' sugar
1 (15 ounce) can pitted dark sweet cherries, drained
1/2 cup chopped walnuts

Directions

In a bowl, dissolve gelatin in boiling water. Stir in soda; refrigerate for 2 hours or until partially set.

In a mixing bowl, beat cream until it begins to thicken. Add confectioners' sugar; beat until soft peaks form. Stir cherries and walnuts into gelatin; fold in whipped cream. spoon into parfait glasses. Refrigerate until firm.

Cherry Tomato Salad

Ingredients

40 cherry tomatoes, halved
1 cup pitted and sliced green olives
1 (6 ounce) can black olives, drained and sliced
2 green onions, minced
3 ounces pine nuts
1/2 cup olive oil
2 tablespoons red wine vinegar
1 tablespoon white sugar
1 teaspoon dried oregano
salt and pepper to taste

Directions

In a big bowl, combine cherry tomatoes, green olives, black olives, and spring onion.

In a dry skillet, toast pine nuts over medium heat until golden brown, turning frequently. Stir into tomato mixture.

In a small bowl, mix together olive oil, red wine vinegar, sugar, and oregano. Season to taste with salt and pepper. Pour over salad, and gently stir to coat. Chill for 1 hour.

Candied Cherry Nut Bars

Ingredients

1 1/4 cups all-purpose flour
2/3 cup brown sugar, divided
3/4 cup butter (no substitutes)
1 egg
1/2 teaspoon salt
1 1/2 cups salted mixed nuts
1 1/2 cups halved green and red
candied cherries
1 cup semisweet chocolate chips

Directions

In a bowl, combine flour and 1/3 cup brown sugar; cut in butter until mixture resembles coarse crumbs. Press into a lightly greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 15-17 minutes or until set.

In a mixing bowl, beat egg, salt and remaining brown sugar. Stir in nuts, cherries and chocolate chips. Spoon evenly over crust. Bake 20-25 minutes longer or until topping is set. Cool on a wire rack before cutting.

Cherry Berry Smoothies

Ingredients

1 cup cherry juice
1 (8 ounce) container vanilla
yogurt
1 cup frozen unsweetened
raspberries
1/2 cup seedless red grapes
3 teaspoons sugar

Directions

In a blender, combine all ingredients. Cover and process until well blended. pour into glasses; serve immediately.

Cherry Pecan Bread

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1 cup chopped pecans
1 (10 ounce) jar maraschino
cherries, drained and chopped
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; add to the creamed mixture alternately with buttermilk. Stir in pecans, cherries and vanilla. Pour into a greased and floured 8-in. x 4-in. x 2-in. loaf pan.

Bake at 350 degrees F for 65-75 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Christmas Cherry Cake

Ingredients

1 cup white sugar
1 cup butter
2 eggs
1/2 cup orange juice
2 cups all-purpose flour
1 teaspoon baking powder
12 ounces golden raisins
8 ounces halved glace cherries

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and line with parchment paper one 9x5 inch loaf pan.

Cream butter or margarine and sugar together until light and fluffy. Add beaten eggs and orange juice and mix well.

Sift flour and baking powder. Reserve 1/3 cup of flour mixture and toss with raisins and cherries (this will keep them from sinking to the bottom of the cake). Add flour mixture to batter and blend. Add floured raisins and cherries to dough and mix until just combined. Pour batter into prepared pan.

Bake at 300 degrees F (150 degrees C) for 2-1/2 hours. Don't serve until several days old. Wrap the cake in plastic wrap or foil and store in a sealed tin.

Make Ahead Cherry Winks

Ingredients

2 cups Make Ahead Cookie Mix
1/2 cup white sugar
2 tablespoons butter
1 teaspoon vanilla extract
1 egg
1/2 cup chopped walnuts
1/2 cup raisins
1/4 cup maraschino cherries,
chopped
24 maraschino cherries, halved

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine 2 cups of Make Ahead Cookie Mix with white sugar, egg, butter, and vanilla. Add nuts if desired. Stir in raisins and chopped maraschino cherries.

Shape dough into balls. Press half of a Maraschino cherry into each cookie and bake 11-16 minutes.

Tart Cherry Crisp

Ingredients

2 (14.5 ounce) cans red tart pitted cherries, drained
2 tablespoons sugar
1/2 cup all-purpose flour
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 cup cold butter

Directions

Place cherries in an ungreased 9-in. pie plate. Sprinkle with sugar. In a bowl, combine the flour, brown sugar, cinnamon and salt. Cut in butter until mixture resembles coarse crumbs. Sprinkle over cherries. Bake, uncovered, at 375 degrees F for 30-40 minutes or until top is bubbly. Serve warm.

Swiss Cherry Bruschetta

Ingredients

2 large onions, chopped
1 garlic clove, minced
4 teaspoons olive oil or vegetable oil
1 tablespoon balsamic vinegar or red wine vinegar
1 teaspoon brown sugar
1/2 teaspoon garlic salt
2 1/2 cups pitted dark sweet cherries, coarsely chopped
16 slices (1/2-inch thick) French bread, lightly toasted
1 1/2 cups shredded Swiss cheese
2 tablespoons minced fresh parsley

Directions

In a large skillet, saute onions and garlic in oil until tender, about 6 minutes. Add the vinegar, brown sugar and garlic salt; reduce heat. Cook for 3-4 minutes or until onions are caramelized. Stir in the cherries; cook 5 minutes longer or until sauce is syrupy.

Place toasted bread on a baking sheet; spoon cherry mixture evenly over toast. Sprinkle with cheese and parsley. Broil 3-4 in. from the heat for 1-2 minutes or until cheese is melted.

Tart Cherry Cobbler

Ingredients

5 (14.5 ounce) cans tart pitted cherries packed in water, drained
1 cup brown sugar
1/2 cup white sugar
3 tablespoons quick-cooking tapioca
1/2 teaspoon almond extract
1/4 teaspoon cinnamon
1 pinch salt
1 tablespoon butter, diced
1 recipe pastry for double-crust pie
2 tablespoons milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, gently stir the cherries, brown sugar, and white sugar until all the sugar has dissolved. Mix in the tapioca, almond extract, cinnamon, and salt. Let stand 15 minutes. Pour into a 9x13 inch baking dish, and dot with butter.

Roll out pie pastry into a rectangle slightly larger than the baking dish, and place over the cherries. Tuck in corners, and make several slits in the dough. Brush with milk.

Bake 45 minutes in the preheated oven, until crust is lightly browned and filling is bubbly. Cool 1 hour before serving.

Cherry-Filled Cookies

Ingredients

1/2 cup shortening
1 cup packed brown sugar
1/2 cup sugar
2 eggs
1/4 cup buttermilk
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 (21 ounce) can cherry pie filling

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, buttermilk and vanilla; mix well. Combine flour, salt and baking soda; gradually add to creamed mixture and mix well. Cover and chill for 1 hour or until firm.

Divide dough in half. On a floured surface, roll each portion to 1/8-in. thickness. Cut with a 2-3/4-in. round cutter. Place half of the circles 2 in. apart on greased baking sheets; top each with a heaping teaspoon of pie filling. Cut holes in the center of remaining circles with a 1-in. round cutter; place over filled circles. Seal edges.

Bake at 375 degrees F for 10 minutes or until golden brown. Cool on wire racks.

Cherry Nut Delight

Ingredients

1 cup walnuts
1 1/4 cups all-purpose flour
1/2 cup packed brown sugar
1/2 cup butter
1/2 cup flaked coconut
1/3 cup white sugar
1 (8 ounce) package cream cheese
1 egg
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Chop 1/2 cup walnuts coarsely and reserve them for topping. Chop the remaining 1/2 cup nuts fine.

In a medium-size mixing bowl, combine flour, brown sugar, and butter. Blend the mixture well. Add coconut and the finely chopped nuts. Reserve 1/2 cup of this mixture. Press the remaining flour mixture into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes, or until the edges are light brown.

In a medium-size mixing bowl, combine sugar and cream cheese. Stir in egg and vanilla. Beat mixture until smooth. Spread this mixture over the hot (just baked) layer.

Return the pan to the oven and bake 10 minutes. When the cake has finished cooking, spread the cherry pie filling over the hot cake and sprinkle the remaining walnuts and crumb mixture over the top.

Return the cake to the oven and bake another 15 minutes. Let cool before serving.

Vanilla Chip Cherry Cookies

Ingredients

1 cup butter, softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1/4 teaspoon almond extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 (12 ounce) package vanilla or white chips
1 (10 ounce) jar maraschino cherries, drained and chopped

Directions

In a large mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in almond extract. Combine the flour, baking soda and salt; gradually add to the creamed mixture. Stir in chips and cherries.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Cherry Salad

Ingredients

1 (8 ounce) container frozen
whipped topping, thawed
1 (14 ounce) can sweetened
condensed milk
1 (21 ounce) can cherry pie filling

Directions

Mix whipped topping, sweetened condensed milk, and cherries in a large mixing bowl. Transfer to a serving bowl, and chill.

Cherry Cream Cheese Dessert

Ingredients

3/4 cup graham cracker crumbs
2 tablespoons sugar
2 tablespoons butter or margarine,
melted

FILLING:

1 (8 ounce) package cream
cheese, softened
1 (14 ounce) can sweetened
condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Directions

In a bowl, combine the cracker crumbs, sugar and butter. Divide among eight dessert dishes, about 4 rounded teaspoonsfuls in each. In a small mixing bowl, beat cream cheese until smooth. Gradually add milk until blended. Beat in lemon juice and vanilla. Spoon 1/4 cup into each dish. Top with pie filling, about 1/4 cup in each.

Cherry Crescents

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
1 cup cold butter or margarine
1 egg yolk, lightly beaten
1 cup sour cream
1 (21 ounce) can cherry pie filling
1/2 teaspoon almond extract
confectioners' sugar

Directions

In a bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Combine egg yolk and sour cream; add to crumb mixture and mix well. Refrigerate for several hours or overnight. Coarsely chop cherries in the pie filling; place in a small bowl. Stir in extract; set aside.

Divide dough into quarters. On a lightly floured surface, roll each portion into a 12-in. circle. Cut each circle into 12 wedges. Place 1 teaspoon filling at the wide end. Roll up from wide end and place point side down 1 in. apart on ungreased baking sheets. Curve ends to form crescent shape.

Bake at 375 degrees F for 20-24 minutes or until golden brown. Immediately remove from pans to wire racks to cool. Dust with confectioners' sugar.

Cherry Pistachio Bread

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant pistachio pudding mix
4 eggs
1 cup sour cream
1/4 cup vegetable oil
2 tablespoons water
4 drops green food coloring
3/4 cup maraschino cherries, halved
1/2 cup chopped pecans
1/4 cup sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, combine cake and pudding mixes. Combine the eggs, sour cream, oil, water and food coloring if desired; add to dry ingredients. Beat until blended (batter will be thick). Fold in cherries and pecans.

Combine sugar and cinnamon; sprinkle 1 tablespoon over the bottom and up the sides of two greased 8-in. x 4-in. x 2-in. loaf pans. Add batter; sprinkle with remaining cinnamon-sugar. Bake at 350 degrees F for 40-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Christie B's Fabulous Cherry Cookies

Ingredients

2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 cups white sugar
1 cup butter
1 egg
1 teaspoon vanilla extract
1/2 cup pitted ground cherries

Directions

Preheat oven 375 degrees F (190 degrees C).

In a small bowl combine flour, baking soda and baking powder and set aside.

In a large bowl, cream the butter and sugar together until light. Beat in the eggs and the vanilla. Gradually mix in the flour then add the cherry mixture. Cover and refrigerate for 10 to 15 minutes.

Roll small round balls of dough and place on ungreased cookie sheet. Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until golden brown. Remove and let cool.

Cherry Chews

Ingredients

1 cup all-purpose flour
1 cup rolled oats
1 cup packed brown sugar
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter

2 eggs
1 cup packed brown sugar
1/2 teaspoon almond extract
1 tablespoon all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup flaked coconut
1 cup maraschino cherries,
drained and juice reserved
1/2 cup chopped pecans
6 tablespoons butter, softened
4 cups confectioners' sugar
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together 1 cup flour, oats, 1 cup brown sugar, baking soda and 1/4 teaspoon salt. Rub in the 1/2 cup of butter until crumbly. Press into the bottom of a 9x13 inch baking pan.

Bake for 10 minutes in the preheated oven. Remove and cool. Make the filling while the crust is baking. In a medium bowl, beat eggs, almond extract, 1 cup of brown sugar, 1 tablespoon of flour, baking powder and 1/2 teaspoon of salt until smooth. Stir in the coconut, cherries and pecans. Spread over the pre-baked crust.

Bake for 25 minutes in the preheated oven, until light brown. Let cool before icing.

To make the icing, mix together the remaining 6 tablespoons butter, confectioners' sugar and vanilla until smooth. Gradually add the reserved cherry juice until the desired consistency is reached. Drizzle over cooled bars before cutting into squares.

Classic Cherry Sauce

Ingredients

1 (12 ounce) jar cherry preserves
1/4 cup honey
1/4 cup red wine vinegar
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon salt

Directions

Combine all ingredients. Simmer for five minutes. Serve warm.

If using as a glaze, brush glaze on your favorite Cook's brand ham 30 minutes before meat is done. Ham should be cooked uncovered for final 30 minutes.

Cherry Gelatin Squares

Ingredients

1 (6 ounce) package cherry gelatin
1 1/2 cups boiling water
1 (21 ounce) can cherry pie filling
1 1/4 cups lemon-lime soda,
chilled
whipped topping

Directions

In a bowl, dissolve gelatin in water. Stir in pie filling; mix well. Slowly stir in soda (mixture will foam). Pour into an 8-in. square dish. Cover and refrigerate until firm. Cut into squares. Garnish with whipped topping if desired.

Cherry Pecan Torte

Ingredients

6 egg whites
1/2 teaspoon cream of tartar
2 cups sugar
2 cups saltine crumbs
3/4 cup chopped pecans
2 teaspoons vanilla extract
2 cups heavy whipping cream,
whipped
1 (21 ounce) can cherry pie filling

Directions

In a mixing bowl, beat egg whites until foamy. Beat in cream of tartar. Gradually add sugar, 1 tablespoon at a time, beating on high until stiff peaks form. Fold in crumbs, pecans and vanilla. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25 minutes. Cool completely. Spread whipped cream over top. Spoon pie filling over cream. Chill for at least 1 hour.

Chocolate Cherry Pie

Ingredients

1 1/3 cups vanilla wafer crumbs
1/4 cup butter, softened
1 (1 ounce) square unsweetened chocolate, chopped
1/2 cup butter, softened
3/4 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
2 eggs
2 tablespoons chopped maraschino cherries

2 cups whipped cream, garnish
8 maraschino cherries, garnish

Directions

Preheat oven to 375 degrees F (190 degrees C.) In a medium bowl, combine crumbs, and 1/4 cup softened butter. Press onto the bottom and sides of an 8 inch pie pan. Bake in preheated oven for 8 minutes. Cool.

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Set aside. In a large bowl, cream 1/2 cup butter and sugar until light and fluffy. Blend in melted chocolate, salt and vanilla. Add eggs, one at a time, beating 5 minutes for each egg. Stir in chopped cherries. Spread into cooled crust. Chill 4 hours.

Before serving, garnish pie with whipped cream and maraschino cherries.

Cherry Cheesecake Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (21 ounce) can cherry pie filling, chilled
1/2 cup lemon juice
1 teaspoon vanilla extract

Directions

In a medium bowl, beat cream cheese until fluffy. Add condensed milk and mix thoroughly. Stir in lemon juice and vanilla.

Pour into crust. Chill 2 hours. Top with cherry or other pie filling before serving. Refrigerate.

Apricot-Cherry Bars With Oatmeal Crumble

Ingredients

1 cup all-purpose flour
1 cup old-fashioned oats
3/4 cup light brown sugar, firmly packed
1/4 teaspoon salt
8 tablespoons butter
2 cups sweetened, flaked coconut
2 cups sliced almonds
2 cups dried cherries
2 cups dried apricots, coarsely chopped
1 1/2 (14 ounce) cans sweetened condensed milk

Directions

Adjust oven rack to lower-middle position; heat oven to 325 degrees. Spray a 13-by-9-inch Pyrex baking pan with vegetable cooking spray. Set aside.

In a medium bowl, mix flour, oats, brown sugar and salt. Stir in butter with a fork until well mixed and clumps have formed. Spread 1 1/2 packed cups of oat mixture over the bottom of the pan, pressing to form a thin crust.

Mix coconut, almonds, cherries, apricots and milk in a large bowl. Pour over crust, using a rubber spatula to evenly distribute and press down. Sprinkle remaining oat mixture over dried fruit filling.

Bake until lightly golden, about 30 minutes. Cool to room temperature. (You can cover and store at room temperature up to 2 days.)

To serve, cut into generous 1 1/2-inch squares.

Tahini Almond Cherry Cookies

Ingredients

1/2 cup butter, softened
1/2 cup roasted tahini
3/4 cup brown sugar
3/4 cup turbinado sugar
1/2 cup almond paste
1 egg
2 teaspoons vanilla extract
2 tablespoons orange juice
1 1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup almond meal
1/2 teaspoon ground cinnamon
1/2 cup multigrain flake cereal
2/3 cup dried sour cherries
3 tablespoons turbinado sugar

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets, or line with parchment paper.

In a large bowl, cream together the butter, tahini, brown sugar, 3/4 cup of turbinado sugar, and almond paste until smooth. Mix in the egg, vanilla and orange juice. Combine the flour, baking powder, salt, almond meal, and cinnamon; stir into the batter until well blended. Mix in the cereal and sour cherries.

Drop dough by heaping spoonfuls onto the prepared cookie sheets. Sprinkle the remaining 3 tablespoons of turbinado sugar over the tops.

Bake for 8 to 10 minutes in the preheated oven, until golden at the edges. Cool for a few minutes on the cookie sheets, then transfer to wire racks to cool completely.

Cherry Bars

Ingredients

1 cup butter, softened
2 cups sugar
4 eggs
1 teaspoon vanilla extract
1/4 teaspoon almond extract
3 cups all-purpose flour
1 teaspoon salt
2 (21 ounce) cans cherry pie filling
GLAZE:
1 cup confectioners' sugar
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
2 tablespoons milk

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in the extracts. Combine flour and salt; add to the creamed mixture. Mix just until combined.

Spread 3 cups batter into a greased 15-in. x 10-in. x 1-in. baking pan. Spread with pie filling. Drop the remaining batter by teaspoonfuls over filling.

Bake at 350 degrees F for 30-35 minutes or until a toothpick comes out clean. Cool on a wire rack. Combine the glaze ingredients; drizzle over bars.

Vanilla Cherry Ice Cream

Ingredients

2 cups heavy cream
1 cup milk
3/4 cup white sugar
1 tablespoon vanilla extract
1 teaspoon almond extract
2 cups fresh cherries, pits removed and cut in half

Directions

Combine the cream, milk, and sugar in a bowl. Stir until the sugar is completely dissolved. Stir in the vanilla and almond extract. Add the cherries. Pour the mixture into an ice cream maker and churn according to the manufacturer's instructions. Transfer to a freezer-safe container and freeze for at least 2 hours before serving.

Cherry Cinnamon Cobbler

Ingredients

1 (16 ounce) can pitted tart red cherries
1/2 cup sugar
2 tablespoons red cinnamon candies
2 tablespoons cornstarch
1/2 cup water
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
6 tablespoons brown sugar, divided
1/3 cup chopped nuts
1/4 cup shortening
1 egg, beaten
2 tablespoons milk
1 tablespoon butter
1/4 teaspoon ground cinnamon

Directions

Drain cherries, reserving juice. In a saucepan, combine sugar, candies and cornstarch. Stir in water and juice. Cook over medium heat, stirring occasionally, until thickened. Stir in cherries. Pour into an 8-in. square baking pan; set aside. In a mixing bowl, combine flour, baking powder, salt, 3 tablespoons brown sugar and nuts. Cut in shortening until crumbly. Add egg and milk; mix until dry ingredients are moistened (add a few drops more milk if necessary). Roll out dough; brush with butter. Combine cinnamon and remaining brown sugar; sprinkle over dough. Roll up; cut into 16 slices. Lay slices over cherry filling. Bake at 400 degrees F for 35-30 minutes. Serve warm.

Sauteed Cherry Tomatoes with Garlic and Basil

Ingredients

2 tablespoons olive oil, divided
2 pints cherry or grape tomatoes
Salt and pepper
2 garlic cloves, minced
1 tablespoon minced fresh basil

Directions

Heat 1 Tb. olive oil in a 12-inch skillet over medium-high flame until it just starts to smoke. Add tomatoes, and season with salt and pepper. Saute, shaking pan frequently, until tomatoes soften and skins just begin to wrinkle, about 2 minutes. Stir in the garlic and continue to shake the pan until garlic is fragrant. Off heat, stir in the basil and remaining 1 Tb. olive oil, then serve.

Cherry Cobbler II

Ingredients

1/2 cup butter
1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1 cup milk
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 275 degrees F (135 degrees C). Place butter or margarine in a 9x13 inch baking dish and set on oven rack to melt.

In a medium bowl, mix together flour, sugar, and baking powder. Stir in milk.

Remove baking dish from oven as soon as butter or margarine is melted. Pour flour mixture into dish, but DO NOT STIR. Pour fruit evenly into pan, and DO NOT STIR.

Raise oven temperature to 350 degrees F (175 degrees C). Bake cobbler for 50 to 60 minutes, until golden brown.

Cherry Tomatoes Filled with Goat Cheese

Ingredients

1/4 pound goat cheese
1/4 cup minced fresh basil
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
24 cherry tomatoes

Directions

In a medium-sized bowl, combine the cheese, basil, salt and pepper. Mix with a fork until well blended.

Cut the top off each cherry tomato. Using a small spoon, carefully scoop out the pulp to make a hollow, yet sturdy, shell. Drain off any juice that may be in the tomato shells.

Using a small spoon, scoop about 1 teaspoon of the cheese mixture and carefully stuff into a tomato shell. Repeat until tomatoes or cheese mixture is used up. Arrange the filled tomatoes on a platter to serve.

Pineapple-Cherry Nut Cake

Ingredients

1 (8 ounce) container candied cherries, halved
8 ounces chopped candied pineapple
1 cup chopped pecans
4 cups all-purpose flour, divided
1 1/2 cups butter (no substitutes), softened
2 1/4 cups packed brown sugar
6 eggs
1 teaspoon vanilla extract
1 teaspoon lemon extract
2 teaspoons baking powder
GLAZE:
1 cup confectioners' sugar
1 tablespoon milk
1/2 teaspoon vanilla extract

Directions

In a bowl, toss the cherries, pineapple and pecans with 1/2 cup flour; set aside. In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in extracts. Combine baking powder and remaining flour; add to creamed mixture. Beat on low speed until well mixed. Fold in cherry mixture until moistened. Pour into a greased and floured 10-in. fluted tube pan.

Bake at 300 degrees F for 2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine glaze ingredients; drizzle over cooled cake.

Cherry-Go-Round

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
1/2 cup sugar
1/2 cup butter or margarine, softened
1 teaspoon salt
1 egg
4 1/2 cups all-purpose flour
FILLING:
2 (16 ounce) cans pitted tart cherries, well drained
1/2 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup chopped pecans
ICING:
1 cup confectioners' sugar
1/4 teaspoon vanilla extract
1 tablespoon milk

Directions

In a mixing bowl, dissolve yeast in warm water. Add warm milk, sugar, butter, salt, egg and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and refrigerate for at least 2 hours or overnight.

Line two baking sheets with foil and grease well; set aside. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each portion into a 14-in. x 7-in. rectangle. Spread cherries over dough to within 1/2 in. of edges. Combine the flour, brown sugar and pecans; sprinkle over cherries.

Roll up jelly-roll style, starting with a long side; pinch seams and tuck ends under. Place seam side down on prepared baking sheets; pinch ends together to form a ring. With kitchen scissors, cut from outside edge two-thirds of the way toward center of ring at 1-in. intervals. Separate strips slightly and twist to allow filling to show. Cover and let rise until doubled, about 1 hour.

Bake at 350 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks. Combine icing ingredients; drizzle over warm coffee cakes.

Cherry Puddles Cake

Ingredients

1/2 cup margarine, softened
1 cup sugar
1/2 cup buttermilk
1 cup liquid egg substitute
1 tablespoon lemon juice
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 (20 ounce) can light cherry pie filling
Confectioners' sugar (optional)

Directions

In a mixing bowl, cream margarine and sugar. Beat in buttermilk, egg substitute, lemon juice and vanilla. Combine flour and baking soda; add to the creamed mixture. Pour into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray.

Use a knife to divide batter into 24 rectangles; spoon a small amount of pie filling into the center of each. bake at 350 degrees F for 35 minutes or until a toothpick inserted near the center comes out clean. Dust with confectioners' sugar if desired.

Grandma's Cherry Salad

Ingredients

1 (21 ounce) can cherry pie filling
1 (15.25 ounce) can fruit cocktail,
drained
3 bananas, sliced

Directions

In a large bowl, mix together the cherry pie filling, fruit cocktail and sliced bananas. Chill before serving.

Cherry-Cornflake Cookies

Ingredients

2 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup butter, softened
1 cup white sugar
2 eggs
1/8 cup milk
1 teaspoon vanilla extract
1 cup chopped walnuts
1 cup chopped raisins
1/3 cup finely chopped candied cherries
1 1/3 cups crushed cornflakes cereal
20 candied cherries, quartered

Directions

Mix together flour, baking powder and salt and set aside.

In large mixing bowl, beat butter and sugar until light and fluffy. Add eggs and beat well. Stir in milk and vanilla, then add flour mixture. Combine well. Add nuts, raisins and chopped cherries.

Shape dough into balls using level tablespoon as measure. Roll in crushed cornflakes. Place two inches apart on greased cookie sheets. Top with cherry quarter.

Bake at 375 degrees F (190 degrees C) for approximately 10 minutes until lightly browned. Remove immediately from sheets and cool on wire racks.

Cherry Cheese Pie

Ingredients

3/4 cup all-purpose flour
3 tablespoons sugar
1/4 teaspoon salt
1/4 cup butter or margarine,
softened
1 (21 ounce) can cherry pie filling
1 (8 ounce) package cream
cheese, softened
1/3 cup sugar
1 egg
1 teaspoon vanilla extract

Directions

In a bowl, combine the flour, sugar and salt. Add butter; stir until combined. Press onto the bottom and up the sides of a 9-in. pie plate. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Pour pie filling into crust.

In a mixing bowl, beat cream cheese, sugar, egg and vanilla until smooth. Carefully spread around outside edges of pie, leaving a 3-in. circle of cherries exposed in the center. Bake for 30-35 minutes or until edges begin to brown. Cool on a wire rack. Refrigerate for several hours before serving.

Cherry Rhubarb Crunch

Ingredients

- 1 cup rolled oats
- 1 cup packed brown sugar
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup butter or margarine
- 4 cups diced rhubarb
- 1 cup sugar
- 2 tablespoons cornstarch
- 1 cup water
- 1 teaspoon almond extract
- 1 (21 ounce) can cherry pie filling
- 1/2 cup finely chopped walnuts

Directions

In a large mixing bowl, combine oats, brown sugar, flour and salt; stir well. Cut in butter until crumbly. Pat 2 cups of mixture into a greased 13-in. x 9-in. x 2-in. baking pan; cover with rhubarb. In a saucepan, combine sugar and cornstarch. Stir in water; cook until mixture is thickened and clear. Stir in extract and cherry filling; spoon over rhubarb. Combine nuts with reserved crumb mixture; sprinkle over cherries. Bake at 350 degrees F for about 40-45 minutes.

Cherry Bomb

Ingredients

4 fluid ounces rum
1 liter lime soda
4 fluid ounces grenadine syrup
1 lime, juiced
1 lime, sliced
4 maraschino cherries

Directions

In a mixing glass combine rum, lime soda, grenadine and lime juice. Mix well and pour into chilled glasses. Garnish with lime slices and cherries.

Cherry Swirl Coffee Cake

Ingredients

1 1/2 cups sugar
1/2 cup butter or margarine
1/2 cup shortening
1/2 teaspoon baking powder
1 teaspoon vanilla extract
1 teaspoon almond extract
4 eggs
3 cups all-purpose flour
1 (21 ounce) can cherry pie filling
GLAZE:
1 cup confectioners' sugar
1 tablespoon milk

Directions

In a mixing bowl, blend the first seven ingredients on low speed. Increase to high speed and whip for 3 minutes. Stir in flour. Spread 2/3 of the batter over the bottom of a greased 15-1/2-in. x 10-1/2-in. x 1-in. jelly roll pan. Spread pie filling over batter; drop remaining batter by tablespoonsful over all. Bake at 350 degrees F for 40 minutes or until golden. Meanwhile, combine glaze ingredients. Drizzle over cake while warm. Cake is best if served immediately.

Cream Cake with Bing Cherry Sauce

Ingredients

1 (18.25 ounce) package white cake mix

2 cups milk
1/2 cup white sugar
1/8 teaspoon salt
2 tablespoons cornstarch
1 egg, beaten
1 tablespoon butter
1 1/2 tablespoons vanilla extract

1 pint heavy cream
1 teaspoon vanilla extract
1/4 cup white sugar
2 (1 ounce) squares semisweet chocolate

1 (15 ounce) can pitted Bing cherries, juice reserved
1 tablespoon cornstarch
1/4 cup water

Directions

Prepare and bake cake mix according to manufacturers instructions for two 9 inch layers.

While the cake is baking, make the filling. Put milk into a saucepan over medium heat. whisk together the sugar, salt and cornstarch, stir into the milk. Add the egg, and bring the mixture to a boil, stirring constantly. When the mixture thickens, remove from heat and stir in the butter and vanilla. Pour into a dish. Place plastic wrap directly onto the surface of the pudding, and refrigerate until cool.

Make the frosting after the cake and pudding are cooled. To make the frosting, combine the heavy cream, sugar and vanilla. Whip until stiff.

Using a serrated knife, cut each cake layer in half horizontally. spread the filling between the layers. Frost with the whipped cream frosting. using a vegetable peeler, carve chocolate curls off of the chocolate bar directly onto the cake. If this does not work well for you, you can use a cheese grater to shave the chocolate, then sprinkle over the cake. Refrigerate the cake for at least 3 hours.

To make the sauce, pour the cherry juice into a small saucepan. Bring to a boil over high heat, then dissolve the cornstarch in 1/4 cup of water, and stir into the boiling cherry juice. Cook and stir until the sauce returns to a boil, thickens, and clears. Stir the cherries into the sauce. Serve warm or cold.

Cherry-Stuffed Acorn Squash

Ingredients

3 medium acorn squash
2/3 cup dried cherries or
cranberries
1/2 cup packed brown sugar
1 teaspoon grated lemon peel
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
1/4 cup lemon juice
3 tablespoons butter or stick
margarine

Directions

Cut squash in half; discard seeds. Place squash cut side up in two 13-in. x 9-in. x 2-in. baking dishes coated with nonstick cooking spray. Combine the cherries, brown sugar, lemon peel, nutmeg and salt; spoon into squash halves. Sprinkle with lemon juice; dot with butter. Bake, uncovered, at 350 degrees F for 45-55 minutes or until squash is tender.

Cherry Cheezecake

Ingredients

2 cups graham cracker crumbs
1/4 cup real maple syrup

1 (8 ounce) package firm silken
tofu
1 (8 ounce) container nondairy
cream cheese
1 tablespoon lemon zest
1 1/2 lemons, juiced
1 cup confectioners' sugar
1 tablespoon cornstarch
2 tablespoons soy milk
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together graham cracker crumbs and 1/4 cup maple syrup. Press into a 9 inch pie tin. Bake for 5 minutes.

In a blender, combine tofu, vegan cream cheese, lemon zest and juice, and confectioners' sugar. Dissolve cornstarch in soy milk, and add to the blender. Blend until smooth. Pour filling into crust.

Bake for 25 minutes at 350 degrees F (175 degrees C). Reduce heat to 325 degrees F (165 degrees C), and continue baking for 15 minutes, or until set. Cool on a wire rack, and then chill for several hours.

Invert onto a plate, and then invert again onto a serving platter. Pour cherry pie filling over the top, and serve.

Cheery Cherry Christmas Bread

Ingredients

1 (16 ounce) package hot roll mix

1 (21 ounce) can cherry pie filling

FILLING:

1/2 cup sour cream

1 egg

2 tablespoons sugar

1/2 teaspoon almond extract

TOPPING:

1 cup all-purpose flour

1/4 cup sugar

1/2 cup cold butter or margarine

Directions

Prepare roll mix and knead dough according to package directions. Cover and let rest for 5 minutes. turn onto a lightly floured surface; roll into a 15-in. x 10-in. rectangle. Press dough onto the bottom and up the sides of a greased 15-in. x 10-in. x 1-in. baking pan. Cover and let rise in a warm place until doubled, about 30 minutes. Spread with pie filling. For topping, combine flour and sugar. Cut in butter until mixture resembles coarse crumbs; sprinkle over filling. Bake at 375 degrees F for 30-35 minutes or until golden brown.

Cherry Pineapple Surprise

Ingredients

1 (20 ounce) can crushed pineapple
1 (21 ounce) can LUCKY LEAF® Cherry Pie Filling
1 (18.25 ounce) package yellow cake mix (without the pudding mix)
1 (7 ounce) package shredded coconut*
1 cup chopped macadamia nuts**
1 cup melted butter or margarine

Directions

Preheat oven to 350 degrees F. Lightly grease a 9 x 13 baking dish. In the prepared baking dish, layer pie filling over crushed pineapple. Sprinkle cake mix over the top, smoothing evenly and covering the top. Pour the melted butter or margarine over the top, covering evenly. Top with the coconuts and nuts. Bake in the preheated oven for about 50 to 60 minutes or until brown on top and bubbly.

Bing Cherry Congealed Salad

Ingredients

1 (16.5 ounce) can pitted Bing cherries, drained, juice reserved
1 (15 ounce) can crushed pineapple, drained with juice reserved
1 (6 ounce) package cherry gelatin
1 (3 ounce) package cream cheese
6 fluid ounces cola-flavored carbonated beverage
1 cup chopped pecans

Directions

In a sauce pan, combine reserved cherry juice and pineapple juice to equal 1 cup. Bring to boil, add gelatin and whisk together. Remove from heat and add cream cheese and blend together until smooth.

Add cola and beat until mixture becomes fluffy. Fold in cherries, pineapple, and nuts. Pour into molded container, chill 6 to 8 hours or until firm.

Cherry Icebox Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
1/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
3 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon cream of tartar
1/4 cup maraschino cherry juice
4 1/2 teaspoons lemon juice
1/2 cup chopped walnuts
1/2 cup chopped maraschino
cherries

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Combine dry ingredients; gradually add to creamed mixture. Add cherry and lemon juices. Stir in nuts and cherries. Shape into four 12-in. rolls; wrap each in plastic wrap. Refrigerate for 4 hours or until firm. Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until the edges begin to brown. Remove to wire racks to cool.

Cherry Danish

Ingredients

2 (11 ounce) containers
refrigerated breadsticks
1/3 cup butter or margarine,
melted
1 tablespoon sugar
1 cup cherry pie filling
1 cup confectioners' sugar
1 1/2 teaspoons water

Directions

Separate breadsticks into 12 sections but leave coiled. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Brush generously with butter and sprinkle with sugar. Make an indentation in the top of each; fill with about 1 tablespoon of pie filling. Bake at 400 degrees F for 15-20 minutes or until golden brown. Combine confectioners' sugar and water; drizzle over warm rolls.

Fresh Pear and Cherry Salad with Vanilla Pear

Ingredients

1/4 cup white sugar
1 teaspoon ground cinnamon
1 cup walnuts

1 (15.25 ounce) can pears in light syrup, drained reserving syrup
3 tablespoons white wine vinegar
3 tablespoons fat-free vanilla yogurt
2 tablespoons honey
3/4 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1 teaspoon vanilla extract
1 pinch ground nutmeg

1/2 (10 ounce) package mixed salad greens
1/2 (10 ounce) bag spinach leaves
1 pear - peeled, cored and sliced
1/2 cup dried cherries
1/3 cup crumbled feta cheese

Directions

Combine sugar, cinnamon and walnuts in a skillet over medium heat. Mix together until sugar and cinnamon are melted and walnuts are evenly coated. Remove from heat. Spread walnuts on a large plate to cool.

In the container of a blender, combine the drained pears, 1/3 cup of the reserved syrup from the can, vinegar, yogurt, honey, salt, pepper, vanilla extract, and nutmeg; blend until smooth.

Assemble the salad by tossing together the mixed greens, spinach, pear slices, dried cherries, feta cheese, and walnuts in a serving bowl. Serve with dressing on the side.

Cherry Bell Cookies

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground ginger
1/2 teaspoon instant coffee granules
1 cup butter
1 1/4 cups packed brown sugar
1/4 cup dark corn syrup
1 egg, beaten
1 tablespoon cream
1/3 cup packed brown sugar
1 tablespoon butter
3 tablespoons cherry juice
1 1/2 cups chopped walnuts
60 maraschino cherries, halved

Directions

Sift together: 3 cups flour, 1/2 teaspoon baking soda, 1/2 teaspoon salt, 1 teaspoon ginger and 1/2 teaspoon instant coffee. Put aside.

Cream 1 cup butter or margarine. Add 1 1/4 cups brown sugar. Cream well. Blend in dark corn syrup, egg, and cream. Add dry ingredients and mix well.

Roll out dough, 1/3 at a time on floured board to 1/8 inch thickness. Cut cookies into 2 1/2 inch rounds. Place on ungreased cookie sheet.

To Make Filling: Combine 1/3 firmly packed brown sugar, 1 tablespoon butter, 3 tablespoons cherry juice. Stir in 1 1/2 cups chopped nuts, chopped fine.

Place 1/2 teaspoon filling in center of each round. Shape into a bell by folding sides of dough to meet over the filling using spatula to fold over sides. Make top of bell narrower than at the clapper end. Place 1/2 of a maraschino cherry (cut side down) at open end of each bell for clapper. Bake at 350 degrees F for 12-15 minutes.

Cherry Chicken Salad

Ingredients

3 cooked, boneless chicken breast halves, diced
1/3 cup dried cherries
1/3 cup diced celery
1/3 cup toasted, chopped pecans
1/3 cup low-fat mayonnaise
1 tablespoon buttermilk
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/3 cup cubed apples (optional)

Directions

In a large bowl, combine the chicken, dried cherries, celery, nuts, mayonnaise, milk, salt and pepper and apple if desired. Toss together well and refrigerate until chilled. Serve on toasted cracked wheat bread or croissants.

Green Beans with Cherry Tomatoes

Ingredients

1 1/2 pounds green beans,
trimmed and cut into 2 inch pieces
1 1/2 cups water
1/4 cup butter
1 tablespoon sugar
3/4 teaspoon garlic salt
1/4 teaspoon pepper
1 1/2 teaspoons chopped fresh
basil
2 cups cherry tomato halves

Directions

Place beans and water in a large saucepan. Cover, and bring to a boil. Set heat to low, and simmer until tender, about 10 minutes. Drain off water, and set aside.

Melt butter in a skillet over medium heat. Stir in sugar, garlic salt, pepper and basil. Add tomatoes, and cook stirring gently just until soft. Pour the tomato mixture over the green beans, and toss gently to blend.

Cherry Coconut Bars

Ingredients

1 cup all-purpose flour
3 tablespoons confectioners' sugar
1/2 cup cold butter (no substitutes)
FILLING:
2 eggs
1 cup sugar
1 teaspoon vanilla extract
1/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup chopped walnuts
1/2 cup quartered maraschino cherries
1/2 cup flaked coconut

Directions

In a bowl, combine flour and confectioners' sugar; cut in butter until crumbly. Press into a lightly greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Cool on wire rack.

For filling, combine the eggs, sugar and vanilla in a bowl. Combine flour, baking powder and salt; add to the egg mixture. Stir in walnuts, cherries and coconut. Spread over crust. Bake for 20-25 minutes or until firm. Cool on a wire rack. Cut into bars.

The Best Unbaked Cherry Cheesecake Ever

Ingredients

Graham Cracker Crust

1 1/4 cups graham cracker crumbs

1/4 cup margarine, softened

1/4 cup sugar

Filling

1 (8 ounce) package cream cheese

1 cup powdered sugar

1 teaspoon vanilla extract

1 cup heavy cream, whipped

1 (12.5 ounce) can cherry pie filling (or other filling of your choice)

Directions

Mix together graham cracker crumbs, margarine, and sugar in a bowl until well incorporated and crumbly. Press into a pie plate, going up the sides as much as possible.

Beat together the cream cheese, sugar, and vanilla in a bowl until smooth and spreadable. Whisk whipped cream into cream cheese mixture until smooth. Pour cream cheese into prepared crust. Smooth the top with a spatula, and refrigerate until firm, about 2 to 3 hours. Spread the cherry pie filling over the top, and refrigerate until serving.

Cherry-Cheese Cake

Ingredients

1 (18.25 ounce) package white cake mix
2 (8 ounce) packages cream cheese, softened
4 cups confectioners' sugar
1 pint whipping cream, whipped
2 (21 ounce) cans cherry pie filling

Directions

Prepare cake mix according to package directions. Pour into two greased 13-in. x 9-in. x 2-in. baking pans. Bake at 350 degrees F for 20 minute or until a wooden pick inserted near the center comes out clean. Cool.

In a mixing bowl, beat the cream cheese and sugar until fluffy; fold in the whipped cream. Spread over each cake. Top with pie filling. Chill 4 hours or overnight.

Cherry Cola Chicken

Ingredients

2 cups hickory smoke flavored
barbeque sauce
1 (2 liter) bottle cherry cola
1 cup grape jelly
1 (4 pound) whole chicken, cut
into 6 pieces

Directions

In a Dutch oven, large enough to hold your chicken, combine the barbeque sauce, 1 liter of cola and grape jelly. Add the chicken and pour in more cola if needed to cover it. Bring to a boil, then simmer over medium-low heat for 1 hour, adding more cola as needed to keep the chicken covered.

Preheat a grill for medium heat. Remove the chicken from the sauce, and place on the grill.

Cook, turning frequently for about 20 minutes, just until the skin is crispy. Heat the leftover sauce over high heat and boil for about 10 minutes to serve alongside the chicken.

Cherry Cheesecake

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Directions

Place softened cream cheese in a mixing bowl; add condensed milk, lemon juice, and vanilla. Beat until well blended. Pour mixture into the pie crust. Chill for 5 hours. DO NOT FREEZE!!!

Pour cherry pie filling on top of pie. Serve.

Cherry Roly Poly

Ingredients

DOUGH

2 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1/4 cup shortening, chilled
2/3 cup cold milk

FILLING

2 cups cherries, pitted and halved
3/4 cup white sugar
1/2 teaspoon ground cinnamon
2 teaspoons grated lemon zest
2 tablespoons butter, melted

Directions

To make dough: In a medium bowl, sift together flour, baking powder and salt. Cut in shortening with a pastry blender or two knives, until mixture resembles coarse crumbs. Stir in milk, a little at a time, and mix well. Knead briefly. Set aside.

For filling: In a medium bowl, stir together cherries, sugar, cinnamon and lemon zest until well mixed.

On a floured surface, roll the dough into a rectangle 1/4 inch thick. Brush with melted butter. Spread the cherry filling evenly over the surface of the dough, leaving 1/2 inch around the edges. Roll up the dough, starting at a short end, and pinch together all the edges so that the juice will not escape. Wrap roll in a kitchen towel or cheesecloth and tie loosely.

Place in a steamer or colander over boiling water, cover and steam for 90 minutes, until dough is firm. Remove cloth, slice and serve.

Sour Cherry Pie

Ingredients

1 (15 ounce) package double crust ready-to-use pie crust
3 (15 ounce) cans pitted sour cherries, drained
3 tablespoons quick-cooking tapioca
1 1/2 cups white sugar
1/4 teaspoon almond extract

Directions

Preheat oven to 400 degrees F (200 degrees C).

Press one of the pie crusts into a 9 inch pie plate. Stir together the cherries, tapioca, sugar, and almond extract in a bowl. Let the mixture stand for 3 to 5 minutes. Meanwhile, cut the other pie crust into 1/2 inch strips to make a lattice top. Pour the cherry mixture into the pie shell. Lay the strips across the pie in a lattice pattern, and pinch the edges to seal.

Bake in the preheated oven 40 to 50 minutes until the crust is golden brown. Allow to cool before serving.

Cinnamon Cherry Cheesecake Squares

Ingredients

CRUST:

24 crushed cinnamon graham crackers

1/2 cup butter or margarine, melted

1/4 cup sugar

FILLING:

2 (8 ounce) packages cream cheese, softened

1/2 cup sugar

3 eggs

1 teaspoon vanilla extract

TOPPING:

2 cups sour cream

1/4 cup sugar

1 teaspoon vanilla extract

1 (16 ounce) can cherry pie filling

Directions

Combine all crust ingredients and press into the bottom of a 12-in. x 7-1/2-in. x 2-in. baking pan. For filling, beat cream cheese and sugar in a mixing bowl. Add eggs, one at a time, beating well after each addition. Add vanilla. Pour into crust; bake at 350 degrees F for 25 minutes. Meanwhile, for topping, combine the sour cream, sugar and vanilla. Spread over pie and bake an additional 5 minutes. Cool to room temperature; chill at least 4 hours. Cut into squares and top each serving with a spoonful of cherry filling.

Rhubarb Cherry Pie

Ingredients

2 cups chopped rhubarb
1 (21 ounce) can cherry pie filling
3/4 cup white sugar
2 1/2 teaspoons quick-cooking tapioca
1 recipe Pastry for double-crust pie (9 inches)
1 tablespoon white sugar

Directions

Combine the rhubarb, cherry pie filling, sugar, and tapioca in a large bowl. Let stand for 15 minutes.

Pour filling into unbaked pie shell, and cover with pie crust. Brush top with milk, and sprinkle on sugar.

Bake at 400 degrees F (200 degrees C) for 40 to 45 minutes.

Cherry Nut Bread

Ingredients

2 cups butter, softened
3 cups sugar
5 eggs, separated
1 teaspoon vanilla extract
5 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup buttermilk
2 (10 ounce) jars maraschino cherries, drained and chopped
1 cup chopped pecans

Directions

In a large mixing bowl, cream butter and sugar. Add egg yolks and vanilla; mix well. Combine the flour, baking soda, baking powder and salt; add to the creamed mixture alternately with buttermilk just until blended (batter will be thick). In a small mixing bowl, beat egg whites until stiff peaks form. Fold into batter. Fold in cherries and pecans.

Transfer to four greased and floured 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean and loaves are golden brown. Cool for 10 minutes before removing from pans to wire racks.

Rhubarb Cherry Jelly

Ingredients

6 cups diced rhubarb
4 cups white sugar
1 (21 ounce) can cherry pie filling
1 (6 ounce) package cherry
flavored gelatin

Directions

Place rhubarb in a large bowl. Pour sugar over top and stir to coat. Cover bowl and refrigerate overnight.

Place rhubarb mixture in a pot and cook over medium heat until tender, stirring frequently. Stir in pie filling and gelatin, and bring mixture to a boil. Pour into a shallow pan and allow to cool in refrigerator. When jelly is cool, pack into jars or plastic containers. Can be refrigerated or frozen.

Cherry Glazed Ham

Ingredients

1 (10 pound) fully cooked whole ham
1 cup SMUCKER'S® Cherry Preserves
1/4 cup red wine vinegar
2 tablespoons light corn syrup
1/4 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/3 cup toasted slivered almonds
3 tablespoons water

Directions

Heat oven to 325 degrees F. Place ham on a rack in a shallow baking pan. Bake, uncovered, in a 325 degrees F oven about 1-1/2 hours (or until thermometer registers 140 degrees F).

Meanwhile, in a saucepan combine the cherry preserves, vinegar, corn syrup, and spices. Cook and stir until boiling. Reduce heat; simmer two minutes.

Stir in almonds. Remove from heat. Put 3/4 cup of the glaze to the side.

About 15 minutes before the ham is done, spoon some of the remaining glaze over the ham, basting occasionally. Remove from oven; place on a heated serving platter.

Stir the water into the reserved 3/4-cup glaze; heat and serve along with the ham.

Cherry Glazed Sponge Cake

Ingredients

1 cup margarine
1 1/2 cups white sugar
4 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1 (21 ounce) can cherry pie filling
2 tablespoons confectioners'
sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jellyroll pan.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in eggs, one at a time, then stir in almond extract. Fold in flour until just blended. Spread batter into prepared pan. With the tip of a knife, mark squares in the batter. Spoon equal portions of pie filling in the center of each square.

Bake in preheated oven for 35 to 40 minutes, or until golden brown, and a toothpick inserted into the center comes out clean. Allow to cool, then dust with confectioners' sugar.

Cherry Oatmeal Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 tablespoon maraschino cherry juice
1 teaspoon vanilla extract
2 cups rolled oats
1/2 cup maraschino cherries, drained and chopped
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together flour, baking soda and salt.

In a separate bowl, cream together shortening, butter or margarine, sugar, eggs, cherry juice and vanilla. Stir in flour mixture and mix well.

Blend in oatmeal, chopped cherries and chopped nuts. Mix well.

Roll into balls the size of walnuts and slightly mash down. Bake to a golden brown, 8 - 10 minutes.

Chocolate Covered Cherry Shooters

Ingredients

2 (1.5 fluid ounce) jiggers amaretto
liqueur
1 teaspoon grenadine syrup
2 teaspoons chocolate syrup
2 teaspoons heavy cream

Directions

Fill a cocktail shaker with ice, and pour in the amaretto, grenadine syrup, chocolate syrup, and heavy cream. Shake well, and strain into shot glasses.

Maraschino Cherry Almond Cookies

Ingredients

1 cup unsalted butter, at room temperature
2/3 cup sifted confectioners' sugar
1 1/2 teaspoons almond extract
2 eggs, at room temperature
1/8 teaspoon salt
2 cups all-purpose flour
2/3 cup chopped drained maraschino cherries

Royal Icing:

2 egg whites
2 teaspoons lemon juice
1/2 teaspoon vanilla extract
3 cups sifted confectioners' sugar

Directions

Place the butter in a mixing bowl, and beat with an electric mixer on high speed until smooth and creamy, about 2 minutes. Gradually beat in 2/3 cup of confectioners' sugar, then add almond extract, eggs, and salt, and beat until the mixture is fluffy and well combined, about 3 more minutes. Reduce mixer speed to medium, and gradually beat in flour until the dough is smooth, about 1 minute. Gently stir in the maraschino cherries.

Form the dough into 2 logs about 1 inch in diameter, roll each log in plastic wrap or waxed paper, and refrigerate until thoroughly chilled, at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Line several baking sheets with parchment paper.

Cut each dough log into about 25 slices about 1/2-inch thick, and place the cookies on the prepared baking sheets, leaving about 1/2 inch of space between each cookie.

Bake in the preheated oven until the cookies are set but not browned, 12 to 14 minutes. Remove to cooling racks to cool to room temperature, about 15 minutes.

To make icing, beat egg whites with lemon juice until frothy, about 1 minute, then beat in vanilla extract and confectioners' sugar, a cupful at a time, until the icing is smooth and spreadable. Spread about 1 teaspoon of icing on each cooled cookie, and let the icing harden before stacking.

Sara's Famous Cherry Crisp

Ingredients

2 (21 ounce) cans LUCKY LEAF®
Cherry Pie Filling
1/2 cup butter, softened
1 1/2 cups quick oats
1 cup brown sugar
1/2 cup finely chopped pecans

Directions

Preheat oven to 350 degrees. Place two cans of LUCKY LEAF Cherry Pie Filling in bottom of 9x13 inch pan. Blend softened butter, oatmeal, brown sugar and pecans until it is crumbly. Sprinkle all of mixture over top of the pie filling. Bake for 30 minutes or until golden brown.

Fresh Cherry Crisp

Ingredients

4 cups pitted sour cherries
1 1/2 cups white sugar
4 tablespoons all-purpose flour

1 1/2 cups all-purpose flour
1 cup old-fashioned oats
1 cup brown sugar
1/2 cup butter
1/2 cup shortening

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine cherries, 1 1/2 cups white sugar, and 4 tablespoons flour. Pour into 9x13 inch baking dish. In a medium bowl, combine 1 1/2 cups flour, oats, and brown sugar. Cut in butter and shortening until crumbly. Sprinkle over cherries.

Bake in preheated oven for 45 to 50 minutes, or until topping is golden brown.

Cherry Coffee Cake

Ingredients

1 1/2 cups cherries, pitted and halved
2 tablespoons all-purpose flour
2 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking powder
1 teaspoon ground cinnamon
2/3 cup vegetable oil
2 eggs
1 cup white sugar
1 teaspoon vanilla extract
1 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and lightly flour a 10 inch tube pan. Place cherries in a bowl and toss gently with 2 tablespoons flour. Set aside.

Stir together the flour, salt, baking powder, and cinnamon in a medium bowl. Beat together the oil, eggs, sugar, vanilla extract, and milk until smooth in a large mixing bowl. Stir in the flour mixture until smooth. Fold in the cherries. Pour batter into prepared pan.

Bake in preheated oven until toothpick inserted into cake comes out clean, about 60 minutes. Cool in pan 10 minutes, then turn out onto a serving plate or wire rack.

California Cherry and Walnut Salad

Ingredients

1 (10 ounce) bag mixed salad greens
1/4 cup raspberry vinaigrette
1/4 cup walnut pieces
2 tablespoons dried tart cherries
4 ounces goat cheese, sliced
1/4 pound cooked chicken breast strips

Directions

Toss the salad greens, raspberry vinaigrette, walnut pieces, and dried cherries together in a large bowl. Divide the salad into individual salad bowls or plates. Garnish each salad with two slices of goat cheese and a few strips of chicken breast.

Cherry Clafouti

Ingredients

1 1/2 pounds pitted fresh sweet cherries
1 tablespoon unsalted butter
3 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 cup white sugar
8 egg whites
1 cup skim milk
1 cup heavy cream
1 (7 inch) vanilla bean, split lengthwise and crushed
3 tablespoons kirsch (cherry brandy)
1 tablespoon confectioners' sugar for dusting

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 10 inch tart pan, or a similar sized baking dish.

Spread out the cherries in the bottom of the prepared pan, and set aside. In a small bowl, whisk together the flour, salt and sugar. In a medium bowl, whisk together the egg whites, milk and cream. Stir in the kirsch and vanilla bean. Gradually whisk in the flour mixture until smooth. Remove the vanilla bean from the batter, and pour it over the cherries.

Bake for 45 minutes in the preheated oven, or until puffed and browned. Let cool until the top sinks in slightly. Dust with confectioners' sugar before serving.

Cherry Chip Cake

Ingredients

2 cups all-purpose flour
1 teaspoon ground cinnamon
3/4 cup white sugar
1/8 teaspoon salt
3/4 cup vegetable oil
2 eggs
2 teaspoons vanilla extract
1 teaspoon baking soda
1 (21 ounce) can cherry pie filling
6 ounces semisweet chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter and flour a bundt pan or 10-inch tube pan.

In a bowl, combine the flour, sugar, oil, eggs, vanilla, baking soda, cinnamon, and salt. Mix well. Stir in the cherries and their liquid and the chocolate chips. Pour the batter into the prepared pan.

Bake for about 1 hour, until a cake tester inserted in the center comes out clean. Cool on rack and remove from the pan to cool completely.

Cherry Almond Tart

Ingredients

1 (18.25 ounce) package yellow cake mix
2/3 cup graham cracker crumbs
1/2 cup butter or margarine, softened
1 egg
1/2 cup chopped almonds
1 (8 ounce) package cream cheese, softened
1/4 cup confectioners' sugar
1 (21 ounce) can cherry pie filling
1/2 cup sliced almonds, toasted

Directions

In a mixing bowl, combine the dry cake mix, cracker crumbs and butter until crumbly. Add egg; mix well. stir in the chopped almonds. Press onto the bottom and up the sides of a greased 14-in. pizza pan. Bake at 350 degrees F for 11-13 minutes or until lightly browned. Cool completely. In a mixing bowl, beat cream cheese and sugar. Spread over crust. Top with pie filling. Sprinkle with sliced almonds. Store leftovers in the refrigerator.

Mock Cherry Pie

Ingredients

1 1/2 cups cranberries
1 1/2 cups raisins
1 1/2 cups white sugar
1 cup water
1 tablespoon all-purpose flour
1 tablespoon butter
1 1/2 teaspoons vanilla extract
1 recipe pastry for a 9 inch double
crust pie

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a saucepan over medium heat, combine the cranberries, raisins, sugar, water and flour. Cook until cranberries open and mixture thickens. Allow to cool and stir in butter and vanilla.

Pour into prepared pie crust and cover with top crust.

Cut slits in top crust and bake for 10 minutes. Lower heat to 350 degrees F (175 degrees C) and bake for 35 minutes longer or until crust is golden brown.

Cherry Almond Bread

Ingredients

1 (16.5 ounce) can sour cherries,
with liquid
1 teaspoon almond extract
2 1/2 tablespoons butter, softened
1 teaspoon salt
1/2 cup white sugar
3 1/2 cups bread flour
2 1/2 tablespoons vital wheat
gluten
2 teaspoons rapid rise yeast
2/3 cup slivered almonds

Directions

Place all ingredient, except almonds, in the bread machine according to the manufacturer's directions. Select sweet bread setting; press Start.

If your machine has a Fruit setting, add the almonds at the signal, or about 5 minutes before the kneading cycle has finished.

Cherry Almond Oatmeal

Ingredients

2 cups rolled oats
3 1/2 cups sweetened vanilla
almond milk
1/8 teaspoon salt
1/2 cup dried tart cherries

Directions

Stir together oats, almond milk, and salt in a large microwave-safe bowl. Microwave on High for 5 to 6 minutes, stirring every 2 minutes, until oats are soft and most of the liquid has been absorbed. Stir in cherries.

Spoon into bowls and serve while hot.

Bing Cherry Daiquiri

Ingredients

1 1/2 fluid ounces bing cherry
infused Cruzan Light Rum
1/2 fresh lime, juiced
2 heaping bar spoons powdered
sugar
1 lime wheel

Directions

Shake all ingredients until well chilled, strain into a cocktail glass,
garnish with a lime wheel.

Valerie's Cherry Choco-Chip Cake

Ingredients

1 (18.25 ounce) package cherry cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 cup plain yogurt
4 eggs
1/3 cup vegetable oil
1 cup chopped pecans
1/2 cup mini semi-sweet chocolate chips

1/4 cup white sugar
1/4 cup chopped pecans
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine cake mix, pudding mix, oil, eggs, and sour cream or yogurt in large mixing bowl. With mixer at low speed, blend just to moisten, scraping sides of bowl often. Then beat at medium speed for 4 minutes.

Stir in miniature chocolate chips and 1 cup pecans. Pour batter into 2 greased and floured (or substitute granulated sugar for flour) 9 x 5-inch loaf pans.

Combine 1/4 cup sugar, 1/4 cup pecans and 1 teaspoon cinnamon. Sprinkle equally on the batter. Bake for 40 to 45 minutes or until cake tester inserted in center comes out clean. Cool in pans on wire rack for 15 minutes. Remove from pans and finish cooling on wire racks.

Cherry Grunt

Ingredients

1 (16 ounce) can pitted tart red cherries, undrained
1 1/2 cups water
3/4 cup sugar, divided
1/4 cup butter or margarine, divided
1 cup all-purpose flour
1 1/2 teaspoons baking powder
Pinch salt
1/3 cup milk
1/2 teaspoon vanilla extract

Directions

Place cherries and juice in a large saucepan or Dutch oven along with water, 1/2 cup sugar and 2 tablespoons butter. Simmer for 5 minutes. Meanwhile, sift together flour, baking powder, salt and remaining sugar; place in a mixing bowl. Cut in remaining butter with a pastry blender. Add milk and vanilla. Drop by teaspoonfuls over cherry mixture; cover and simmer for 20 minutes.

Dried Cherry Cake

Ingredients

1/2 cup chopped dried cherries
1/2 cup hot water
1/2 teaspoon almond extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup white sugar
1 (8 ounce) container vanilla yogurt
1/2 cup vegetable oil
1 egg
1 egg white
1/4 cup chopped pecans
1 tablespoon white sugar

Directions

Combine cherries, hot water, and almond extract: let stand 20 minutes. Drain cherries, and pat dry between layers of paper towels. Set aside.

In a large bowl, combine flour, salt, baking powder, and 1 cup white sugar. Add yogurt, eggs, and oil. Stir well. Fold in cherries. Pour batter into a greased and floured 9 inch round cake pan.

Stir pecans and 1 tablespoon white sugar together. Sprinkle on top of batter in pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until wooden pick comes out clean. Cool in pan on wire rack 10 minutes. Serve warm, or at room temperature.

Chocolate Covered Cherry Cookies III

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2/3 cup packed brown sugar
1/2 cup shortening
1 egg
1/4 cup maraschino cherry juice
2 tablespoons milk
2 (1 ounce) squares unsweetened chocolate
1/2 cup chopped walnuts
1/4 cup maraschino cherries, chopped
18 large marshmallows
36 walnut halves

Directions

Preheat oven to 350 degrees F (180 degrees C).

Sift together flour, soda and salt and set aside.

Cream shortening and gradually add 2/3 cup brown sugar. Blend in 1 unbeaten egg. Beat well. Stir in HALF of the flour mixture.

Add 1/4 cup maraschino cherry juice and 2 tablespoons milk. Stir in the remaining dry ingredients and mix well.

Blend in 2 squares of melted chocolate, walnuts, and maraschino cherries. Drop by rounded teaspoons onto ungreased baking sheets.

Bake for 12 to 15 minutes.

Cut the marshmallows in half and place cut side down on hot cookies. Cool on rack and frost with Chocolate Covered Cherry Cookie Frosting from this site (see footnote for the link) and top each with a nut half.

Cherry Cream Cheese Cake

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup butter, softened
1 1/2 cups white sugar
1 1/2 teaspoons vanilla extract
4 eggs
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/8 teaspoon salt
1 cup candied cherries, halved
1/4 cup all-purpose flour
1/2 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream the cream cheese, butter or margarine, sugar, and vanilla together until smooth. Beat in eggs one at a time. Sift together 2 1/4 cup flour, baking powder, and salt; fold into cream cheese mixture. Dredge cherries in 1/4 cup flour, and fold into batter.

Sprinkle pecans over the bottom of an ungreased 10 inch angel food tube pan. Bottom should be completely covered. Add a few more pecans if necessary. Spoon batter into pan on top of nuts.

Bake for about 75 minutes, or until an inserted wooden pick comes out clean. Allow cake to cool in pan. Run knife around outside edge and center tube. Ease cake out of pan, and onto plate.

Dessert Cherry Pie

Ingredients

1 (20 ounce) can pitted sour cherries
1/4 cup white sugar
1 envelope (1 tablespoon) unflavored gelatin
2 egg yolks
1/8 teaspoon salt
1/4 teaspoon almond extract
1/4 teaspoon red food coloring
2 egg whites
1/4 cup white sugar
1 cup heavy cream, whipped
1 (9 inch) graham cracker crust

Directions

Let cherries sit in juice with 1/4 cup sugar for 2 hours.

Drain juice off cherries into a saucepan. Soften gelatin in the cherry juice. Mix in egg yolks and salt. Cook on low heat, stirring constantly, for 4 minutes, until gelatin dissolves. Remove from heat and stir in almond extract, red food color, and cherries. Chill until thick, but not coagulated.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 1/4 cup sugar, continuing to beat until stiff peaks form. Fold into cherry mixture. Fold in whipped cream until no streaks remain. Pour into graham cracker crust. Chill in refrigerator.

Fresh Cherry Cobbler

Ingredients

1/2 cup butter
1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1 cup milk

2 cups pitted sour cherries
3/4 cup white sugar
1 tablespoon all-purpose flour

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place the butter in a 9x13 inch baking dish, and place in the oven to melt while the oven is preheating. Remove as soon as butter has melted, about 5 minutes.

In a medium bowl, stir together 1 cup of flour, 1 cup of sugar, and baking powder. Mix in the milk until well blended, then pour the batter into the pan over the butter. Do not stir.

Rinse out the bowl from the batter, and dry. Place cherries into the bowl, and toss with the remaining 3/4 cup of sugar and 1 tablespoon of flour. Distribute the cherry mixture evenly over the batter. Do not stir.

Bake for 50 to 60 minutes in the preheated oven, until golden brown. A toothpick inserted into the cobbler should come out clean.

Cherry Cobbler Muffins

Ingredients

2 cups all-purpose baking mix
1/4 cup white sugar
1 egg
2/3 cup milk
1 (21 ounce) can cherry pie filling,
divided

1/4 cup all-purpose flour
1/4 cup packed brown sugar
2 tablespoons melted butter
1/4 tablespoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a 12 cup muffin pan with paper baking cups.

Stir together the baking mix, white sugar, egg, and milk in a bowl just until combined. Stir in 1/2 of the cherry pie filling. Fill the lined muffin cups 2/3 full. Top each muffin with 3 cherries from the remaining cherry pie filling.

Mix flour, brown sugar, melted butter, and cinnamon together in a small bowl with a fork until crumbly. Sprinkle evenly over unbaked muffins.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 22 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Cherry Chocolate Marble Cake

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
3 eggs
6 tablespoons maraschino cherry
juice
6 tablespoons water
1 teaspoon almond extract
3 3/4 cups all-purpose flour
2 1/4 teaspoons baking soda
3/4 teaspoon salt
1 1/2 cups sour cream
3/4 cup chopped maraschino
cherries, drained
3/4 cup chopped walnuts, toasted
3 (1 ounce) squares unsweetened
chocolate, melted
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Add the cherry juice, water and extract; mix well. Combine flour, baking soda and salt; add to creamed mixture alternately with sour cream. Mix just until combined.

Divide batter in half. To one portion, add cherries and walnuts; mix well. To the second portion, add chocolate; mix well. Spoon half of the cherry mixture into a greased and floured 10-in. fluted tube pan. Cover with half of the chocolate mixture. Repeat layers. Bake at 350 degrees F for 1 hour and 15 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes; remove from pan to a wire rack to cool completely. Dust with confectioners' sugar if desired.

Cream Cheese Cherry Dessert

Ingredients

3 cups Rice Chex® cereal,
crushed
3/4 cup packed brown sugar
1 cup chopped walnuts
1/2 cup flaked coconut
1/2 cup butter or margarine,
melted
2 (8 ounce) packages cream
cheese, softened
1 cup sugar
1 teaspoon vanilla extract
2 eggs
2 (21 ounce) cans cherry pie filling
1 (8 ounce) carton frozen whipped
topping, thawed

Directions

In a large bowl, combine the cereal, brown sugar, walnuts, coconut and butter; set aside 1 cup for topping. Press remaining crumb mixture into a greased 13-in. x 9-in. x 2-in. baking dish; set aside.

In a mixing bowl, beat the cream cheese, sugar and vanilla. Add eggs, one at a time, beating well after each addition. Pour over the crust. Bake at 350 degrees F for 25-30 minutes or until center is almost set. Cool completely on a wire rack.

Spread pie filling over cream cheese layer; top with whipped topping. Sprinkle with reserved crumb mixture. Refrigerate for at least 1 hour before serving.

Cherry Fruitcake Cookies

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup margarine or butter
1 cup white sugar
5 eggs
1/4 cup red wine
8 cups chopped pecans
1 pound chopped candied cherries

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 baking sheets.

Sift flour, cinnamon, and salt into a large bowl. In a separate large bowl, beat margarine and sugar until light. Stir in 1 cup of the sifted dry ingredients. Beat in the eggs and the wine to make a batter.

Toss the the chopped pecans and the candied cherries in the remaining flour mixture; stir in batter. Drop dough by teaspoons onto prepared baking sheets

Bake cookies in preheated oven for 12 to 15 minutes.

Cherry Walnut Bars

Ingredients

2 1/4 cups all-purpose flour
1/2 cup white sugar
1 cup butter, softened
2 eggs
1 cup packed brown sugar
1/2 teaspoon salt
1/2 teaspoon baking powder
1 teaspoon vanilla extract
1/2 cup chopped walnuts
1/2 cup flaked coconut
1 (4 ounce) jar maraschino cherries
1 teaspoon butter
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix together flour, white sugar and butter or margarine. Mix until crumbly. Press into a 9 x 13 inch pan. Bake for 20 minutes or until lightly browned.

Beat eggs, sugar, salt, baking powder, and vanilla. Drain and chop cherries, reserving liquid. Stir chopped cherries, nuts, and coconut into egg mixture. Pour on top of crust.

Bake 25 min. Cool.

Combine 1 teaspoon butter and 1 cup confectioner's sugar with enough liquid from cherries until spreadable. Frost bars. Sprinkle with coconut when icing is set.

Cherry Tomato Corn Salad

Ingredients

1/4 cup minced fresh basil
3 tablespoons olive oil
2 teaspoons lime juice
1 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups frozen corn, thawed
2 cups cherry tomatoes, halved
1 cup chopped seeded peeled
cucumber

Directions

In a jar with a tight-fitting lid, combine the basil, oil, lime juice, sugar, salt and pepper; shake well. In a large bowl, combine the corn, tomatoes and cucumber. Drizzle with dressing and toss to coat. Refrigerate until serving.

Sweet Cherry Pie

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/3 cup shortening
4 tablespoons cold water
1/4 cup sugar
2 tablespoons cornstarch
1 (15 ounce) can pitted dark sweet cherries, drained
1 1/2 teaspoons lemon juice
Dash almond extract
1 tablespoon butter or margarine

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until a ball forms. Divide dough in half so that one ball is slightly larger than the other. Roll out larger ball to fit a 7-in. pie plate. Transfer pastry to pie plate. Trim pastry even with edge.

For filling, combine sugar with cornstarch in a microwave-safe bowl. Drain cherries and reserve 2 tablespoons juice. Stir in cherries; reserved juice, lemon juice and almond extract. Microwave on high for 2-3 minutes until mixture comes to a boil and is thickened, stirring occasionally. Pour into crust. Dot with butter.

Roll out remaining pastry to fit top of pie. Place over filling. Flute edges. Cut slits in pastry. Bake at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F and bake 25-30 minutes longer or until golden brown. Cool on a wire rack.

Tart Cherry Salad

Ingredients

2 (16 ounce) cans tart red cherries
2 (8 ounce) cans crushed
pineapple
1 cup sugar
2 (6 ounce) packages cherry
gelatin
3 cups ginger ale
3/4 cup flaked coconut
1 cup chopped nuts

Directions

Drain cherries and pineapple, reserving juices. Set fruit aside. Add enough water to combined juices to make 3-1/4 cups; pour into a saucepan. Add sugar; bring to a boil. Remove from the heat; stir in gelatin until dissolved. Add cherries, pineapple and ginger ale. Chill until partially set. Stir in coconut and nuts if desired. Pour into an oiled 3-qt. mold or 13-in. x 9-in. x 2-in. pan. Chill until firm, about 3 hours.

Cherry Cheese Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (8- or 9-inch) baked pie shell or graham cracker crumb crust
1 (21 ounce) can cherry pie filling, chilled

Directions

In large bowl, beat cream cheese until fluffy. Gradually beat in EAGLE BRAND® sweetened condensed milk until smooth. Stir in lemon juice and vanilla.

Pour into crust; chill 4 hours or until set. Top with desired amount of cherry pie filling before serving. Store leftovers covered in refrigerator.

Cherry Date Cookies

Ingredients

1 cup shortening
1 1/2 cups packed brown sugar
3 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 tablespoons hot water
1 cup chopped walnuts
1/2 cup chopped dates
1/2 cup quartered maraschino
cherries

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda, cinnamon and salt; add to creamed mixture alternately with water. Stir in walnuts, dates and cherries.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 8-9 minutes or until golden brown. Remove to wire racks to cool.

Chocolate Cherry Cake II

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (21 ounce) can cherry pie filling
1 teaspoon almond extract
2 eggs
1 cup white sugar
5 tablespoons butter
1/3 cup milk
1 cup semisweet chocolate chips

Directions

Mix with a spoon (not an electric mixer) the cake mix, cherry pie filling, eggs, and almond extract until moistened. Spread into 9 x 13-in greased pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

To Make Frosting: Bring sugar, butter, and milk to a boil. Boil for 1 minute. Add chocolate chips; stir until chips are melted. Pour frosting over warm cake. Cool.

Cherry Jalapeno Mexican Pork

Ingredients

1 tablespoon olive oil
1 onion, chopped
1 large green bell pepper, chopped
1 bunch green onions, chopped
1 jalapeno pepper, chopped
4 large cloves garlic, minced
2 1/2 pounds boneless country-style pork ribs, cut into 3/4-inch pieces
1 1/2 cups fresh sweet cherries, pitted and cut into quarters
2 tablespoons chopped fresh cilantro
1 lime, juiced
1 teaspoon chili powder
1/2 teaspoon cumin
1/4 teaspoon onion powder
3 tablespoons honey
salt and pepper to taste

Directions

Heat the olive oil in a large saucepan with a lid over medium heat, and cook and stir the onion, green bell pepper, green onions, jalapeno pepper, and garlic until softened, about 10 minutes.

Stir in the pork, cherries, cilantro, lime juice, chili powder, cumin, and onion powder, and mix well. Bring the mixture to a boil, cover, reduce the heat to a simmer, and cook until the pork is cooked through and no longer pink, and the vegetables and cherries have given up their juices, about 30 minutes.

Remove the lid, stir in the honey, and sprinkle with salt and pepper to taste. Simmer uncovered until the sauce reduces and the pork is tender, about 30 more minutes. The sauce won't be extremely thick.

Cherry Cream Crescents

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1 egg, separated
2 (8 ounce) cans refrigerated crescent rolls
1 (21 ounce) can cherry pie filling

Directions

In a mixing bowl, beat cream cheese, sugar and egg yolk. Separate dough into 16 triangles; place on lightly greased baking sheets. Spread 1 tablespoon of cream cheese mixture near the edge of the short side of each triangle. Top with 1 tablespoon pie filling. Fold long point of triangle over filling and tuck under dough. Lightly beat egg white; brush over rolls. Bake at 350 degrees F for 15-20 minutes or until golden brown.

Cherry Banana Mini Loaves

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 cup mashed bananas
2 cups all-purpose flour
1 teaspoon baking soda
1/4 cup chopped walnuts
1/4 cup miniature semisweet
chocolate chips
1/4 cup dried cherries or
cranberries

Directions

In a mixing bowl, cream butter and sugar. Add eggs and banana; mix well. Combine flour and baking soda; gradually add to the creamed mixture. Fold in the nuts, chips and cherries. Transfer to four greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 32-37 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Chocolate Cherry Cake with Rum Ganache

Ingredients

1 (18.5 ounce) package chocolate cake mix
1 cup all-purpose flour
1/2 cup sugar
2 (.23 ounce) packages unsweetened lemonade-flavored drink mix
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup cooking oil
4 eggs
1 (21 ounce) can LUCKY LEAF® Cherry Pie Filling
1 (8 ounce) carton dairy sour cream
2 teaspoons almond extract
1 (4 ounce) bar sweet baking chocolate, chopped
1 cup whipping cream
9 ounces bittersweet chocolate, chopped
2 tablespoons dark rum

Directions

Preheat oven to 350 degrees F. Grease and flour a 10-inch fluted tube pan; set aside.

In a large bowl stir together cake mix, flour, sugar, drink mix, baking powder and soda. Add oil, eggs, LUCKY LEAF cherry pie filling, sour cream and almond extract. Beat with an electric mixer on low to medium speed for 2 minutes (batter will be stiff). Fold in chopped sweet chocolate. Spoon into prepared pan. Bake for 60 to 70 minutes or until wooden toothpick inserted in center comes out clean. Cool in pan on wire rack for 20 minutes. Loosen sides and remove from pan. Cool completely.

For ganache, in a small saucepan heat cream just to boiling. In a medium bowl pour hot cream over bittersweet chocolate; let stand 5 minutes. Stir until chocolate is melted and mixture is smooth; stir in rum. Place bowl with chocolate in a bowl of ice water and let stand about 20 minutes or until thickened, stirring occasionally. Transfer cake to serving plate. Spread ganache over cake. Let stand 1 hour before serving to set up.

Blueberry Cherry Pie

Ingredients

2 cups pitted cherries
2 cups blueberries, rinsed and drained
1 1/4 cups white sugar
1/4 cup all-purpose flour
1 tablespoon ground cinnamon
1/2 teaspoon lemon juice
1 tablespoon butter
1 recipe pastry for a 9 inch double crust pie

Directions

Mix sugar, flour, and cinnamon in large bowl. Add fruit. Add lemon juice, and stir well.

Pour into a 9 inch unbaked pie shell. Dot with the butter or margarine. Cover with top crust and flute edges. Cut small slits in the top.

Bake at 375 degrees F (190 degrees C) for 1 hour. I put a baking sheet under mine to catch any liquid that might bubble over.

Cherry Cheesecake Dessert

Ingredients

1 1/4 cups graham cracker
crumbs
2 tablespoons sugar
1/3 cup butter or margarine,
melted

FILLING:

11 ounces cream cheese,
softened
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Directions

In small bowl, combine cracker crumbs and sugar; stir in butter. Press into a greased 8-in. square baking dish; set aside.

In a mixing bowl, beat cream cheese and sugar until smooth. Beat in eggs and vanilla just until blended; pour over crust. Bake at 350 degrees F for 15-20 minutes or until almost set. Cool for 1 hour on a wire rack. Refrigerate for 8 hours or overnight. Spoon pie filling over top.

Slow-Cooked Cherry Pork Chops

Ingredients

6 (3/4 inch) thick bone-in pork loin chops
1/8 teaspoon salt
Dash pepper
1 cup canned cherry pie filling
2 teaspoons lemon juice
1/2 teaspoon chicken bouillon granules
1/8 teaspoon ground mace

Directions

In a skillet coated with nonstick cooking spray, brown the pork chops over medium heat on both sides. Season with salt and pepper.

In a slow cooker, combine pie filling, lemon juice, bouillon and mace. Add pork chops. Cover and cook on low for 3-4 hours or until meat is no longer pink.

Cherry Salad

Ingredients

1 (8 ounce) container frozen
whipped topping, thawed
1 (14 ounce) can sweetened
condensed milk
1 (21 ounce) can cherry pie filling

Directions

Mix whipped topping, sweetened condensed milk, and cherries in a large mixing bowl. Transfer to a serving bowl, and chill.

Frozen Cherry Cream Pie

Ingredients

4 ounces cream cheese, softened
1 1/2 cups cherry pie filling
2 cups whipped topping
1 (9 inch) graham cracker crust

Directions

In a mixing bowl, beat cream cheese until smooth. Fold in the pie filling and whipped topping until blended. Spoon into crust. Cover and freeze for 8 hours or overnight. Remove from the freezer 15 minutes before serving.

Microwave Cherry Crisp

Ingredients

1 (21 ounce) can cherry pie filling
3/4 cup packed brown sugar
2/3 cup quick-cooking oats
1/3 cup all-purpose flour
1/4 cup butter or margarine
Vanilla ice cream (optional)

Directions

Spoon filling into a greased 9-in. pie plate. In a bowl, combine brown sugar, oats and flour; cut in butter until crumbly. Sprinkle over filling. Microwave on high for 12-14 minutes. Serve warm with ice cream if desired.

John's Tasty German Cherry Beer

Ingredients

1/2 cup cherry juice
1 (12 fluid ounce) can beer

Directions

Pour cherry juice into a 16 ounce glass; pour in beer. Drink!

Cherry Almond Caramel Apple Explosion

Ingredients

6 Granny Smith apples
6 wooden sticks
1 cup semisweet chocolate chips
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
1/2 teaspoon vanilla extract
1 1/2 cups dried cherries
1 cup sliced almonds

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil. Place the chocolate chips into a microwave-safe bowl. Heat in the microwave at 30 second intervals, stirring between each until chocolate is melted and smooth. Set aside.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

Roll apples in mixture of cherries and almonds. Place on the aluminum foil. Use a spoon to drizzle chocolate over the apples. If the chocolate is too thick, thin by mixing with a little vegetable oil. Chill until ready to serve.

Tenderloin with Cherry Sauce

Ingredients

1 tablespoon cornstarch
1 1/2 cups cranberry juice
2 teaspoons Dijon mustard
1 (1 1/2 pound) pork tenderloin,
thinly sliced
2 teaspoons lemon-pepper
seasoning
3 tablespoons butter
1 cup dried cherries
3 tablespoons cherry preserves

Directions

In a small bowl, combine the cornstarch, cranberry juice and mustard until smooth; set aside. Sprinkle pork with lemon-pepper. In a large skillet, cook pork in butter for 4-5 minutes on each side or until no longer pink. Remove pork and keep warm.

Stir cornstarch mixture and add to the skillet. Bring to a boil. Add cherries and preserves; cook and stir for 2 minutes or until thickened. Return pork to the pan; cook for 2 minutes or until heated through.

Cherry Pie III

Ingredients

2 cups all-purpose flour
1 cup shortening
1/2 cup cold water
1 pinch salt
2 cups pitted sour cherries
1 1/4 cups white sugar
10 teaspoons cornstarch
1 tablespoon butter
1/4 teaspoon almond extract

Directions

Cut the shortening into the flour and salt with the whisking blades of a stand mixer until the crumbs are pea sized. Mix in cold water. Refrigerate until chilled through. Roll out dough for a two crust pie. Line a 9 inch pie pan with pastry.

Place the cherries, sugar, and cornstarch in a medium size non-aluminum saucepan. Allow the mixture to stand for 10 minutes, or until the cherries are moistened with the sugar. Bring to a boil over medium heat, stirring constantly. Lower the heat; simmer for 1 minute, or until the juices thicken and become translucent. Remove pan from heat, and stir in butter and almond extract. Pour the filling into the pie shell. Cover with top crust.

Bake in a preheated 375 degree F (190 degree C) oven for 45 to 55 minutes, or until the crust is golden brown.

Chicken-Cherry Pie

Ingredients

1 (16 ounce) package phyllo dough
1/2 cup butter, melted
1 tablespoon olive oil
1 onion, finely diced
1 clove garlic, crushed
2 skinless, boneless chicken breast halves - cut into cubes
2 tablespoons chopped crystallized ginger
2 tablespoons capers
2 (8 ounce) containers creme fraiche
1 dash hot chile sauce, or to taste
1 teaspoon ground curry powder, or to taste
salt and pepper to taste
1 (16.5 ounce) can pitted dark sweet cherries, drained
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a 1-quart casserole dish.

Unroll phyllo dough and lay a slightly damp dishtowel over it. Carefully lift one sheet of dough from stack and fit into greased casserole dish. Brush sheet of dough very lightly with melted butter or margarine. Repeat process with 9 more sheets of phyllo dough. Keep unused dough covered with damp towel as much as possible, to prevent drying out. Cover phyllo-lined dish with plastic wrap and set aside.

Place a medium-size skillet over medium heat. Pour olive oil into pan. Saute onion until limp, approximately 5 minutes. Add garlic and chicken, and saute until chicken is browned on the outside and cooked through.

Add ginger, capers, creme fraiche, chili sauce, curry powder, and salt and pepper to skillet. Stir in cherries, then taste to check seasoning. Simmer until cherries are heated through.

Remove plastic wrap from casserole dish and pour in chicken mixture. Cover mixture with a sheet of phyllo dough. Brush very lightly with melted butter or margarine. Repeat process with 9 more sheets of phyllo. Brush top layer of phyllo with butter or margarine, then sprinkle with parmesan cheese.

Bake in preheated oven for 35 to 40 minutes, until golden brown.

Chocolate Cherry Cupcakes

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 1/3 cups water
1/2 cup vegetable oil
3 eggs
1 (21 ounce) can cherry pie filling
1 (16 ounce) can vanilla frosting

Directions

In a mixing bowl, combine cake mix, water, oil and eggs; mix well. Spoon batter by 1/4 cupfuls into paper-lined muffin cups. Spoon a rounded teaspoon of pie filling onto the center of each cupcake. Set remaining pie filling aside. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted on an angle toward the center comes out clean. Remove to a wire rack to cool completely. Frost cupcakes; top with one cherry from pie filling. Serve additional pie filling with cupcakes or refrigerate or another use.

Michigan Cherry Drops

Ingredients

1 cup butter, softened
1 cup sugar
1/2 cup packed brown sugar
4 eggs
1 1/2 teaspoons vanilla extract
4 cups all-purpose flour
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 1/2 cups chopped walnuts
3 cups chopped maraschino cherries
2 2/3 cups raisins

Directions

In a large mixing bowl, cream the butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, salt, cinnamon and nutmeg; gradually add to the creamed mixture. Transfer to a large bowl if necessary. Stir in walnuts, cherries and raisins.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 16-18 minutes or until lightly browned. Remove to wire racks to cool. Store in an airtight container.

Cherry Breeze Martini

Ingredients

ice
1 1/2 fluid ounces cherry vodka
1 1/2 fluid ounces cranberry juice
1 1/2 fluid ounces pineapple juice

Directions

Fill a cocktail shaker with ice; pour the vodka, cranberry juice, and pineapple juice over the ice; shake vigorously; strain into a chilled martini glass.

Healthy and Delicious Cherry Pie

Ingredients

1/4 cup margarine
1/4 cup brown sugar
1 teaspoon vanilla extract
3/4 cup rolled oats
3/4 cup all-purpose flour
3 tablespoons water
1/2 cup white sugar
2 cups fresh cherries, pitted

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium bowl, cream together margarine, brown sugar and vanilla. Stir in oats, flour and water. Then press mixture into 9 inch pie pan. In a medium bowl, stir together the cherries and sugar. Pour into the crust.

Bake in preheated oven for 12 minutes, or until crust is golden brown.

Easy Dump Cherry Crisp

Ingredients

2 (21 ounce) cans cherry pie filling
1/2 cup rolled oats
1/2 cup brown sugar
1/3 cup whole wheat flour
1/2 teaspoon baking powder
1 cup chopped pecans
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch square baking dish.

Dump cherry pie filling into baking dish. In a medium bowl, stir together rolled oats, brown sugar, flour, baking powder and chopped. Pour over cherries. Drizzle melted butter over top.

Bake in the preheated oven for 40 minutes, or until lightly browned.

Cherry Walnut Balls

Ingredients

1 egg, lightly beaten
1/2 cup sugar
1/2 cup finely chopped walnuts
1/2 cup chopped dates
1/4 cup flaked coconut
1/4 teaspoon almond extract
1/4 teaspoon vanilla extract
Dash salt
18 candied cherries
confectioners' sugar

Directions

In a bowl, combine the first eight ingredients; mix well. Transfer to a greased 8-in. square baking dish. Bake at 350 degrees F for 25 minutes, stirring every 8 minutes. Remove from the oven; stir well. Cool.

Shape about 1 tablespoon of fruit mixture around each cherry, forming a ball. Sprinkle with confectioners' sugar. Store in an airtight container at room temperature.

Cherry Cranberry Salad

Ingredients

1 (6 ounce) package cherry gelatin
1 cup sugar
2 cups boiling water
1 (20 ounce) can crushed
pineapple, undrained
3 cups fresh or frozen cranberries,
chopped
1 1/2 cups diced apples
1 cup chopped celery
1 cup chopped walnuts

Directions

In a large bowl, combine gelatin and sugar. Add water; stir until gelatin and sugar are dissolved. Stir in pineapple, cranberries, apples, celery and walnuts. Pour into a 2-qt. serving bowl; chill until firm, 3-4 hours.

Cherry Cookies

Ingredients

1/2 cup packed brown sugar
1 cup white sugar
3/4 cup soy margarine
2 egg whites
1 teaspoon imitation vanilla
extract
1 cup white spelt flour
1 cup whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup dried cherries

Directions

Preheat oven to 300 degrees F (150 degrees C)

In a medium bowl, cream together the brown sugar, white sugar and soy margarine. Add egg white, and mix well.

In another bowl, stir together the spelt flour, wheat flour, baking soda and salt. Add this to the sugar mixture and mix well. Finally, stir in the dried cherries.

Drop cookie dough from a teaspoon onto a lightly greased cookie sheet. Bake in preheated oven for 13 minutes.

Cherry-Raspberry Jam

Ingredients

2 1/2 cups finely chopped or
ground sour cherries
2 cups red raspberries
5 cups sugar
1 (1.75 ounce) package powdered
fruit pectin

Directions

In a large kettle, combine cherries and raspberries; stir in sugar. Bring to a full rolling boil, stirring constantly. Add pectin; return to a full rolling boil. Boil 1 minute, stirring constantly. Remove from the heat; skim off foam. Pour hot jam into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 10 minutes in a boiling-water bath.

Chocolate Cherry Cake I

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (21 ounce) can cherry pie filling
3 eggs
1 cup white sugar
5 tablespoons butter
1/3 cup milk
1 cup semisweet chocolate chips

Directions

Combine cake mix, cherry pie filling, and three eggs. Mix until well blended.

Bake in well greased and floured 9 x 13 pan. Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes.

To Make Frosting: Combine sugar, butter or margarine, and milk. Bring to a boil, stirring constantly, and cook 1 minute.

Remove from heat.

Stir in chocolate pieces until melted and smooth.

Frost when cake is cool.

Buried Cherry Cookies

Ingredients

1 (10 ounce) jar maraschino cherries
1/2 cup butter, softened
1 cup white sugar
1/4 teaspoon baking powder
1/4 teaspoon salt
1 egg
1 teaspoon almond extract
2 cups all-purpose flour
3 (1 ounce) squares bittersweet chocolate, chopped
1/4 cup sweetened condensed milk

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Drain the cherries and reserve about 2 tablespoons of the juice. Cut the cherries in half if large, and set aside.

Beat the softened butter, sugar, and baking powder with an electric mixer until thoroughly creamed and fluffy, about 1 minute. Beat in the egg and almond extract, then add the flour gradually, and beat just until blended. Pinch off pieces of dough, roll into 1-inch balls, place the balls on an ungreased baking sheet, and press your thumb in the center of each cookie to make a dent. Place a cherry or cherry half in the indentation of each cookie.

In a small saucepan over low heat, melt the chocolate with the condensed milk, and stir until smooth. Add 1 to 2 tablespoons of reserved cherry juice to the mixture, or as needed, to thin the frosting; frosting will be thick. Spoon about 1/2 teaspoon of frosting over each cherry, covering the cherry completely.

Bake the cookies in the preheated oven until firm and slightly browned, about 12 minutes. Let cool on the baking sheet for about 1 minute before removing, then move to a wire rack to finish cooling.

Cherry Yum Yum

Ingredients

3/4 cup butter
1 1/2 cups all-purpose flour
2 tablespoons white sugar
3/4 cup chopped pecans
1 (8 ounce) package cream cheese
1 (1.3 ounce) envelope whipped topping mix
1 (21 ounce) can cherry pie filling
2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the butter or margarine, flour, white sugar and chopped pecans. Press mixture into the bottom of one 9x13 inch baking dish and bake at 350 degrees F (175 degrees C) for 20 minutes. Allow crust to cool completely before proceeding.

Prepare the dream whip according to the package directions.

Blend the cream cheese and the confectioners' sugar together. Fold in the dream whip and spread over the top of the cooled crust. Top with the cherry pie filling and refrigerated before serving.

Deep Dish Cherry Pie

Ingredients

2 (9 inch) unbaked pie crusts
1 (16 ounce) can pitted sour red
pie cherries
1 cup water
1 cup white sugar
1/4 cup butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl mix together cherries, water, and sugar. Pour mixture into pastry-lined deep dish pie pan. Dot with butter or margarine. Cover with top pastry. Seal edges and cut steam vents in top.

Bake in preheated oven for 40 minutes, until crust is golden brown.

Cherry Pie IV

Ingredients

2 cups all-purpose flour
1 cup shortening
1/2 cup cold water
1 pinch salt

2 pounds sour cherries, pitted
1 1/8 cups white sugar
3 1/2 tablespoons cornstarch
1 tablespoon butter
1/4 teaspoon almond extract

Directions

In a large bowl, combine flour and salt. Cut in the shortening until pea sized. Stir in water until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for 4 hours or overnight. Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

Preheat oven to 375 degrees F (190 degrees C.) In a saucepan, combine cherries, sugar and cornstarch. Let sit for about 10 minutes. Bring to a boil over medium heat, stirring constantly. Lower the heat and simmer for 5 minutes or until the juices thicken and become translucent. Remove from heat and stir in the butter and almond extract. Mix thoroughly and pour into pie shell. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.

Bake in the preheated oven for 45 to 55 minutes, or until crust is golden brown.

Cherry Limeade I

Ingredients

2 (12 fluid ounce) cans frozen limeade concentrate
1 (2 liter) bottle lemon-lime flavored carbonated beverage
1 (10 ounce) jar maraschino cherries, drained and juice reserved
1 lime

Directions

Pour both cans of concentrated limeade into a large pitcher. Mix in lemon-lime soda. Stir in reserved cherry juice. Squeeze juice from lime into mixture, then slice and set aside. Stir well and serve over ice. Garnish with cherries and lime slices.

Cherry Icebox Pie

Ingredients

2 (14 ounce) cans sweetened condensed milk
1/3 cup lemon juice
3 eggs
1 (16 ounce) can pitted sour cherries, drained
2 (9 inch) prepared vanilla wafer crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat the eggs well.

In another bowl, mix together milk and lemon juice, and add to the eggs. Stir in pie cherries. Divide filling into crusts.

Place pies in the preheated oven and bake for 15 minutes. Remove from oven and chill for at least 2 hours.

Cherry Nut Cake I

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 teaspoon salt
1 teaspoon baking soda
2/3 cup vegetable oil
2 eggs
1 (21 ounce) can cherry pie filling
1/2 cup chopped walnuts

Directions

Place flour, sugar, salt, baking soda, oil, eggs, cherry pie filling, and chopped nuts in a 9x13 inch pan and mix thoroughly with a fork.

Bake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes. Serve with whipped topping.

Gnocchi with Cherry Tomato Sauce

Ingredients

1 tablespoon olive oil
1 large red onion, finely chopped
1 clove garlic, minced
1/2 minced red chile pepper
2 pints cherry tomatoes, quartered
1 1/2 cups canned crushed tomatoes
1 cup chopped fresh basil
2/3 cup kalamata olives, sliced
1 (16 ounce) package fresh gnocchi
1/4 cup grated Parmesan cheese

Directions

Heat olive oil in a large saucepan over medium heat. Stir in the onion, garlic, and chile pepper; cook until the onion has softened and turned translucent, about 5 minutes. Increase heat to medium-high, and stir in the cherry tomatoes. Cook until the tomatoes have lost their form and are beginning to make a sauce, about 5 minutes. Stir in the crushed tomatoes, bring to a simmer, then reduce heat to medium-low and cook for 10 minutes.

While the sauce is simmering, bring a large pot of lightly salted water to a boil over high heat. Add the fresh gnocchi, and cook until the gnocchi float to the surface, 2 to 3 minutes. Gently strain out the gnocchi and place into a serving dish.

Stir the basil and olives into the simmering sauce, and cook for one minute. Pour the sauce over the drained gnocchi and sprinkle with Parmesan cheese to serve.

Smucker's® Cherry Swirl Coffee Cake

Ingredients

1 1/4 cups milk
1 teaspoon salt
1/4 cup granulated sugar
1/2 cup Crisco® All-Vegetable Shortening
1 (.25 ounce) package active dry yeast
3 1/4 cups Pillsbury BEST® All Purpose Flour
2 eggs
1/2 teaspoon vanilla
1 cup Smucker's® Cherry Preserves
1 cup powdered sugar
Milk
1/3 cup sliced almonds

Directions

Heat 1-1/4 cups milk, salt, granulated sugar, and shortening in small saucepan just to boiling; cool to lukewarm (105 degrees F to 115 degrees F).

Stir in yeast; transfer mixture to medium bowl.

Add one cup of the flour to milk mixture; beat well. Add eggs and vanilla; beat well. Stir in enough remaining flour to make a thick batter; beat until smooth. Let rise, covered, in warm place, free from drafts, until doubled in bulk, about one hour.

Stir batter down. Pour batter into two greased nine-inch round cake pans; let rise in warm place until doubled in bulk, about one hour. Make a swirl design on top of batter with a floured spoon; fill grooves with preserves, using 1/4 cup for each coffee cake.

Heat oven to 375 degrees F.

Bake coffee cakes until golden, 30 to 35 minutes. Remove from pans, cool on wire racks.

Fill grooves with remaining preserves.

Mix powdered sugar, with enough milk to make thin glaze consistency; drizzle over warm coffee cakes. Sprinkle with almonds.

Byrdhouse Blistered Cherry Tomatoes

Ingredients

2 teaspoons butter
1 teaspoon dried basil
1 pint cherry tomatoes
1/2 teaspoon white sugar
salt and pepper to taste

Directions

Melt butter in a skillet over medium-high heat. Add the cherry tomatoes, basil, and sugar. Cook for about 30 seconds, then season to taste with salt and pepper. Continue cooking for a few seconds more until the tomatoes have just started to blister.

Cherry Pie I

Ingredients

1 (9 inch) prepared vanilla wafer
crust
1 (.25 ounce) package unflavored
gelatin
2 tablespoons cold water
4 cups pitted cherries
1 cup white sugar
2 tablespoons cornstarch
4 teaspoons lemon juice
3 drops red food coloring

Directions

In a small bowl, soften gelatin in cold water. Set aside.

In a medium saucepan, mash half the cherries with the sugar. Stir in cornstarch, lemon juice, and food coloring. Cook over medium heat, stirring until thick and transparent. Remove from heat. Add gelatin, and stir briskly.

Slice remaining cherries into the crust, and pour gelatin mixture over cherries. Chill at least 4 hours before serving.

Bing Cherry Delight

Ingredients

1 (14 ounce) can sweetened condensed milk
7 tablespoons lemon juice
1 (16.5 ounce) can pitted dark sweet cherries, drained
1 cup whipping cream
1 cup chopped pecans
1/2 cup vanilla wafer crumbs

Directions

In a large bowl, combine milk and lemon juice. Fold in cherries. In a mixing bowl, beat cream until stiff peaks form. Gently fold cream and pecans into cherry mixture. Spread into an ungreased 11-in. x 7-in. x 2-in. dish; sprinkle with wafer crumbs. Cover and freeze overnight or until firm. May be frozen for up to 2 months. Remove from the freezer 15 minutes before cutting.

Cherry Chocolate Almond Croissant Bread

Ingredients

1 tablespoon butter, softened
3 eggs, lightly beaten
1 1/2 cups half-and-half or light cream
1 1/2 teaspoons almond extract
6 medium croissants, halved horizontally
1 cup semisweet chocolate pieces, ground
1 (21 ounce) can LUCKY LEAF® Cherry Pie Filling
1 cup sliced almonds
Vanilla ice cream (optional)

Directions

Preheat oven to 350 degrees F. Spread butter on bottom and sides of a 9- to 10-inch deep-dish pie plate. In a shallow container combine eggs, half-and-half, and almond extract; add croissants. Let soak 3 minutes, turning once. Place bottom halves of croissants, cut-side-up, in the prepared dish. Sprinkle with 1/2 of the chocolate. Spoon on 1/2 cup LUCKY LEAF Cherry Pie Filling and 1/2 cup of the nuts. Add croissant tops, cut-sides down, remaining chocolate, another 1/2 cup pie filling and the remaining nuts. Pour on any remaining egg mixture.

Bake, uncovered, for 40 to 45 minutes or until center is set. Cool on wire rack about 30 minutes.

Heat remaining LUCKY LEAF Cherry Pie Filling and pass with bread pudding. Serve with ice cream, if desired.

Creamy Pesto Pasta Salad with Chicken,

Ingredients

Creamy Buttermilk Dressing:

1 large garlic clove, minced
1/3 cup mayonnaise
1/3 cup sour cream
1/3 cup buttermilk
3 tablespoons rice wine vinegar

Pasta Salad:

2 tablespoons salt
1 pound bow tie (farfalle) pasta
8 ounces trimmed asparagus, cut into 1-inch lengths
1 pound cooked chicken breast strips, pulled into bite-size pieces
8 ounces cherry tomatoes, halved and lightly salted
1 (14 ounce) can whole artichoke hearts, drained, cut into sixths
3 green onions, thinly sliced
1/2 cup pine nuts, toasted in a small skillet over low heat until golden
1/4 cup pesto (homemade or refrigerated prepared variety)

Directions

Mix dressing ingredients in a small bowl; keep chilled until ready to toss with salad. (Store in clean jar with lid.)

Bring 1 gallon of water and 2 Tbs. of salt to boil in a large soup kettle. Add pasta and, using package times as a guide, boil, stirring frequently and adding asparagus the last 1 minute, until just tender. Drain thoroughly (do not rinse) and dump onto a large, lipped cookie sheet. Set aside to cool while preparing remaining salad ingredients.

Place all salad ingredients (except buttermilk dressing) in a large bowl or transfer to a gallon-size zippered bag. (Can be covered and refrigerated several hours at this point.) When ready to serve, add dressing; toss to coat and serve.

Ground Cherry Sauce

Ingredients

1 cup water
1 cup white sugar
1 tablespoon vanilla extract
1 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
4 cups ground cherries, husked

Directions

Place the water, sugar, vanilla extract, cinnamon, nutmeg, and cloves in a pan over medium-high heat. Bring to a boil, and stir in the cherries. Reduce heat, and simmer until cherries are transparent. Pour into resealable freezer bags and freeze, or pour into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 15 minutes in a boiling-water bath.

Cherry Almond Cake

Ingredients

2 cups halved red candied cherries
1/2 cup blanched slivered almonds
1/2 cup cake flour
1 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
4 eggs
1 3/4 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup milk

Directions

Combine cherries, almonds, and 1/2 cup flour in a bowl; mix until fruit is well coated.

In another bowl, combine 1 3/4 cups flour, baking powder, and salt. Stir well to blend.

Cream butter or margarine, sugar, and flavorings together until light and fluffy. Add eggs one at a time, beating for one minute with mixer on high speed after each addition. Add flour mixture to creamed mixture alternately with milk, starting and ending with flour mixture. Stir in floured fruits and nuts. Spread batter into greased and floured bundt or tube pan.

Bake at 300 degrees F (150 degrees C) for 55 to 65 minutes, or until toothpick inserted in center comes out clean. Cool cake in pan for 10 minutes, then turn out onto wire rack to cool completely. Wrap cooled cake in aluminum foil, and store in cool place for several days to allow cake to ripen.

Sweet Cherry Gianduia Parfait

Ingredients

2 ounces semisweet or
bittersweet chocolate, chopped*
1 (21 ounce) can LUCKY LEAF®
Dark Sweet Cherry Pie Filling
1/2 teaspoon ground cardamom
1 cup whipping cream
2 tablespoons white sugar
1/4 cup chocolate-hazelnut
spread
1/4 cup hazelnuts, toasted** and
chopped

Directions

For chocolate leaves, place chopped chocolate in a small microwave-safe bowl. Micro-cook at 50% power (medium) for 1 to 1 1/2 minutes or until melted and smooth, stirring once or twice. Transfer melted chocolate to a small self-sealing plastic bag. Seal bag and snip a very small portion off one of the corners.

Line a small baking sheet with parchment paper. Squeeze the chocolate in LEAF designs or freeform designs on the parchment paper. Chill chocolate designs about 15 minutes or until chocolate is firm.

Meanwhile, in a medium bowl combine pie filling and cardamom; transfer 4 of the cherries to a small bowl for the garnish. Set both mixtures aside. In a large chilled mixing bowl beat whipping cream and sugar with an electric mixer on medium to high speed until soft peaks form. Remove 1/2 cup of the whipped cream; reserve for the garnish. In a medium bowl gently stir together chocolate-hazelnut spread and about 1/4 cup of the whipped cream. Fold in remaining whipped cream.

To assemble, divide half of the chocolate-hazelnut whipped cream among four parfait glasses or dessert dishes. Top with half of the pie filling mixture and half of the hazelnuts. Repeat layers once. Top with the reserved whipped cream. Place a reserved cherry atop each parfait. Carefully peel chocolate leaves or designs off the parchment paper; place atop parfaits.

Chocolate-Cherry-Banana Breakfast Smoothie

Ingredients

3 small frozen bananas (peel before you freeze)
2 cups frozen dark sweet cherries
2 cups chocolate soy milk

Directions

Place all ingredients in a blender. Blend on puree (or the highest setting) until smooth, about 30 seconds. Pour into glasses and serve.

Pink Cherry Bread

Ingredients

1 (10 ounce) jar maraschino cherries
3 cups all-purpose flour
2 cups sugar
3 teaspoons baking powder
1/2 teaspoon salt
4 eggs
1 1/2 cups coarsely chopped walnuts
1 cup flaked coconut

Directions

Drain cherries, reserving juice. Coarsely chop cherries; set cherries and juice aside. In a bowl, combine the dry ingredients. In another bowl, beat eggs and cherry juice. Stir into dry ingredients just until combined. Fold in the walnuts, coconut and cherries. Transfer to two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 60-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Blueberry or Cherry Dessert

Ingredients

1/2 cup butter
2 cups white sugar
36 graham crackers, crushed
4 eggs
2 (8 ounce) packages cream cheese, softened
1 teaspoon vanilla extract
2 (21 ounce) cans blueberry pie filling
1 (16 ounce) package frozen whipped topping, thawed

Directions

Melt the butter or margarine, and add 1 cup sugar and the graham crackers. Press this mixture into a 9x13 pan.

Beat the eggs. Gradually beat cream cheese, sugar, and vanilla into the eggs.

Pour egg and cream cheese mixture over the graham cracker crust. Bake at 325 degrees F (165 degrees C) for 15-20 minutes. Cool.

Pour blueberry or cherry pie filling over the top of the baked dessert. Spread nondairy whipped topping on top of fruit. Refrigerate until ready to serve.

Cherry Pork Chops

Ingredients

1 (21 ounce) can cherry pie filling
4 pork chops

Directions

Pour cherry pie filling into slow cooker. Add pork chops and stir to coat with filling. Cover and cook on low all day. Cook until meat is no longer pink inside and thermometer reads 160 to 170 degrees F (71 to 77 degrees C).

Cherry Cola Salad

Ingredients

1 (6 ounce) package cherry gelatin
1 1/2 cups boiling water
1 1/2 cups cola carbonated
beverage
1 (21 ounce) can cherry pie filling
whipped topping

Directions

Dissolve gelatin in water. Add cola and pie filling; mix well. Pour into an 8-in. square baking dish. Refrigerate until firm. Garnish with whipped topping if desired.

Quickie Chocolate Cherry Parfait

Ingredients

1 (12 fluid ounce) can evaporated milk
1 (3.9 ounce) package instant chocolate pudding mix
1/2 (21 ounce) can cherry pie filling
1 cup non-dairy whipped topping
1/8 teaspoon ground cinnamon, or to taste

Directions

Pour the evaporated milk and dry pudding mix into a container with a lid, seal it, and shake for 45 seconds to combine. Let the pudding set for 5 minutes.

In 2 large parfait glasses, alternate layers of chocolate pudding with layers of cherry pie filling. Top each glass with whipped topping, and sprinkle with cinnamon. Chill for 1 hour before serving.

Cherry Chambord Butter

Ingredients

1/2 cup butter, softened
1 (8 ounce) package cream
cheese, softened
2 tablespoons Chambord
(raspberry liqueur)
1/3 cup confectioners' sugar
1 grated zest of one orange
1 cup cherry preserves

Directions

In a food processor with a steel blade, blend the butter, cream cheese, Chambord and confectioners' sugar.

Stir in, by hand, the orange zest and cherry preserves. Chill and store in refrigerator for up to 3 weeks.

Fudgy Cherry Brownies

Ingredients

2 cups semisweet chocolate chips, divided
1/4 cup butter, softened
2 cups biscuit/baking mix
1 (14 ounce) can sweetened condensed milk
1 egg
1/2 teaspoon almond extract
1/2 cup chopped maraschino cherries
1/3 cup sliced almonds, toasted

Directions

In a heavy saucepan or microwave, melt 1 cup chocolate chips and butter; stir until smooth. In a mixing bowl, combine biscuit mix, milk, egg and almond extract. Stir in chocolate mixture; mix well. Fold in cherries and remaining chocolate chips.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with almonds. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out with moist crumbs and the edges pull away from the sides. Cool on a wire rack.

Cherry Ham Glaze

Ingredients

3 tablespoons water
1/4 cup white vinegar
2 tablespoons light corn syrup
1 (12 ounce) jar cherry preserves
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg

Directions

Stir together water, vinegar, corn syrup, preserves, cinnamon, cloves, and nutmeg in a saucepan over medium-high heat. Bring to a boil, then reduce heat to low and simmer for 2 minutes.

Goosey Cherry Bars

Ingredients

2 1/3 cups all-purpose flour
1/3 cup white sugar
3/4 cup butter, softened
2 eggs, lightly beaten
1 cup brown sugar
1/2 teaspoon vanilla extract
1 1/2 teaspoons baking powder
1 (10 ounce) jar maraschino
cherries, drained and juice
reserved
1/2 cup chopped walnuts
2 1/2 cups confectioners' sugar
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium bowl, mix flour, white sugar and 3/4 cup butter until crumbly. Press into prepared pan.

Bake in preheated oven 12 to 15 minutes, until light brown.

In a food processor, combine eggs, brown sugar, vanilla and baking powder and process until smooth. Pour in cherries and walnuts and pulse until just chopped and incorporated, but not pulverized. Pour over crust.

Bake 25 minutes, until center is set.

To frost, cream together confectioners' sugar with 2 tablespoons butter and 4 tablespoons cherry juice until fluffy. Frost cooled dessert and cut into bars.

Cherry Poppyseed Twinks

Ingredients

1 cup butter, softened
1 cup confectioners' sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
2 tablespoons poppy seeds
1/2 cup cherry preserves

Directions

Preheat oven to 300 degrees F (150 degrees C).

Cream together butter and confectioners' sugar until light and fluffy. Beat in egg and vanilla. Mix in flour, salt, and poppy seeds until well blended. Drop dough from a teaspoon onto an ungreased cookie sheet. Make an indentation in the middle of each cookie with your finger. If the dough is too sticky, dip your finger in water first. Fill each hole with about 1/2 teaspoon of cherry preserves.

Bake in preheated oven for 20 to 25 minutes, or until edges begin to brown.

New York Steaks with a Vanilla and Cherry Sauce

Ingredients

2 (8 ounce) New York strip steaks
2 tablespoons Worcestershire sauce
salt and pepper to taste

3/4 cup red wine
1 pint fresh cherries, pitted and halved
1 tablespoon white sugar
1 tablespoon vanilla extract
1/2 teaspoon cornstarch
1/4 cup water

Directions

Preheat an outdoor grill for high heat, and lightly oil the grate. Rub the New York steaks on both sides with the Worcestershire sauce, then season to taste with salt and pepper.

Cook the steaks on the preheated grill until they are beginning to firm, and are hot and slightly pink in the center, 6 to 7 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C). Once the steaks are done, cover them with two layers of aluminum foil, and allow to rest in a warm area for 10 minutes.

While the steaks are cooking, prepare the cherry sauce by bringing the red wine to a boil in a saucepan over medium-high heat; boil for 5 minutes. Stir in the cherries, sugar, and vanilla extract. Return to a boil, then reduce heat to medium, and simmer until the cherries are tender, 5 to 7 minutes. Dissolve the cornstarch in the water, then stir into the simmering cherry sauce. Cook for a few minutes until the cherry sauce thickens. Pour the sauce over the steaks to serve.

Cherry Bread

Ingredients

3 eggs, beaten
1/2 cup vegetable shortening
1/2 cup milk
1/4 cup cherry juice
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 cups white sugar
2 teaspoons baking powder
1 pinch salt
1 cup maraschino cherries

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Whisk together the eggs, shortening, milk, cherry juice, and vanilla extract in a bowl until evenly blended; set aside. Stir together the flour, sugar, baking powder, and salt in a separate large bowl; make a well in the center of the flour mixture. Pour the cherry juice mixture into the well and stir just until combined. Fold in the cherries. Pour the batter into a loaf pan.

Bake in the preheated oven until golden and the top springs back when lightly pressed, about 1 hour. Allow to cool completely on a wire rack before cutting to serve.

Cherry Chocolate Cobbler

Ingredients

1 1/2 cups all-purpose flour
1/2 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup butter
1 cup chocolate chips
1 egg
1/4 cup milk
1 (21 ounce) can cherry pie filling

Directions

Preheat the oven to 350 degrees F (175 degrees C). Coat a 2 quart casserole dish with vegetable cooking spray. Melt chocolate chips in a measuring cup in the microwave, stirring every 20 seconds until smooth. Let stand for 5 minutes to cool slightly.

In a medium bowl, stir together the flour, sugar, baking powder, and salt. Cut in butter until the dough is a uniform crumbly texture. Beat the egg into the melted chocolate chips, then stir the milk in. Pour the chocolate mixture into the dry ingredients, and stir until well blended.

Pour the cherry pie filling in an even layer in the bottom of the greased casserole dish. Drop spoonfuls of the chocolate batter over the cherries in a random pattern.

Bake for 40 to 45 minutes in the preheated oven, until top crust is not doughy when lifted. Serve warm.

Cherry Almond Pull-Apart Bread

Ingredients

6 tablespoons butter, melted and divided
1/2 cup sugar
3 teaspoons ground cinnamon
20 frozen dinner rolls
1/2 cup sliced almonds, toasted
1/2 cup candied cherries, halved
1/3 cup corn syrup

Directions

Place 3 tablespoons butter in a small bowl. In another bowl, combine the sugar and cinnamon. Dip 10 frozen dough rolls in butter, then roll in cinnamon-sugar. Place in a greased 10-in. fluted tube pan. Sprinkle with half of the almonds and cherries.

Repeat with remaining rolls, almonds and cherries. Combine corn syrup and remaining butter; pour over cherries. Cover and refrigerate overnight.

Remove from the refrigerator. Cover and let rise until almost doubled, about 2 hours. Bake at 350 degrees F for 30-35 minutes or until golden brown. Immediately invert onto a serving plate. Serve warm.

Carolyn's Oh-So-Easy Cherry Cobbler

Ingredients

1 (15 ounce) can pitted tart red cherries, drained with liquid reserved
1/2 cup white sugar
1 cup buttermilk baking mix
1/2 cup white sugar
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare a 9x9-inch baking dish with cooking spray.

Stir the liquid from the cherries and 1/2 cup sugar together in a small glass bowl; heat in the microwave until the sugar is dissolved, 1 to 2 minutes. Set aside.

Stir the baking mix, 1/2 cup sugar, and milk together in a separate small bowl; mix until you get a moist batter. Spread the mixture in an even layer in the bottom of the prepared baking dish. Spread the cherries evenly over the batter. Slowly pour the cherry juice over the cherries.

Bake in the preheated oven until lightly browned, 25 to 30 minutes.

Nick's Favorite Cherry Pecan Bread

Ingredients

1/2 cup margarine
3/4 cup white sugar
2 eggs
1 cup buttermilk
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 (10 ounce) jar maraschino
cherries, drained and chopped
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 5 inch loaf pan.

In a large bowl, cream butter or margarine and sugar together. Add eggs, and continue mixing until light and fluffy. Add baking soda, salt, and vanilla; mix thoroughly. Alternately add buttermilk and flour to the creamed mixture, mixing only enough to hold ingredients together. Fold in cherries and nuts, mixing lightly. Turn batter into prepared pan.

Bake for 50 to 60 minutes, or until bread tests done. Cool completely before slicing.

Christmas Cherry Cake

Ingredients

1 cup white sugar
1 cup butter
2 eggs
1/2 cup orange juice
2 cups all-purpose flour
1 teaspoon baking powder
12 ounces raisins
8 ounces halved glace cherries

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and line with parchment paper one 9x5 inch loaf pan.

Cream butter or margarine and sugar together until light and fluffy. Add beaten eggs and orange juice and mix well.

Sift flour and baking powder. Reserve 1/3 cup of flour mixture and toss with raisins and cherries (this will keep them from sinking to the bottom of the cake). Add flour mixture to batter and blend. Add floured raisins and cherries to dough and mix until just combined. Pour batter into prepared pan.

Bake at 300 degrees F (150 degrees C) for 2-1/2 hours. Don't serve until several days old. Wrap the cake in plastic wrap or foil and store in a sealed tin.

Cherry Cobbler I

Ingredients

3 tablespoons butter, melted
1 cup all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1/2 cup milk
1 cup white sugar
1 tablespoon cornstarch
1 cup boiling water
3 1/2 cups fresh cherries, pitted
3/4 cup white sugar

Directions

Mix 3/4 cup sugar, butter or margarine, flour, salt, baking powder, and milk together. Place cherries in the bottom of a 9 inch square pan. Spread dough over cherries.

In a small bowl, combine 1 cup sugar and cornstarch. Stir in boiling water. Pour mixture over the dough.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Serve warm.

Cherry Dump Pudding

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1 cup white sugar
1/2 cup butter
1 cup milk
1 teaspoon vanilla extract
4 cups pitted sour cherries
1/2 cup white sugar
1 1/4 cups cherry juice

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 10x10-inch baking dish.

In large bowl, combine flour, salt, baking powder and 1 cup sugar; stir. Add butter, milk and vanilla; beat with electric mixer for 2 minutes, or until smooth. Pour mixture into pan and cover evenly with cherries.

Heat cherry juice in microwave or in small saucepan, until just simmering. Sprinkle 1/2 cup of sugar over cherries, and pour hot cherry juice on top. Bake 40 to 45 minutes, or until pick inserted in center comes out clean.

Cherry Almond Cake

Ingredients

2 cups halved red candied cherries
1/2 cup blanched slivered almonds
1/2 cup cake flour
1 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
4 eggs
1 3/4 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup milk

Directions

Combine cherries, almonds, and 1/2 cup flour in a bowl; mix until fruit is well coated.

In another bowl, combine 1 3/4 cups flour, baking powder, and salt. Stir well to blend.

Cream butter or margarine, sugar, and flavorings together until light and fluffy. Add eggs one at a time, beating for one minute with mixer on high speed after each addition. Add flour mixture to creamed mixture alternately with milk, starting and ending with flour mixture. Stir in floured fruits and nuts. Spread batter into greased and floured bundt or tube pan.

Bake at 300 degrees F (150 degrees C) for 55 to 65 minutes, or until toothpick inserted in center comes out clean. Cool cake in pan for 10 minutes, then turn out onto wire rack to cool completely. Wrap cooled cake in aluminum foil, and store in cool place for several days to allow cake to ripen.

Candied Cherry Macaroons

Ingredients

1/2 pound almond paste
1 cup white sugar
3 egg white
1/3 cup confectioners' sugar
2 tablespoons cake flour
1/8 teaspoon salt
2 tablespoons chopped candied cherries

Directions

Cover cookie sheets with parchment paper or aluminum foil, shiny side up.

In large mixing bowl, mix almond paste and white sugar until well blended. Mix in egg whites one at a time. Combine the flour, confectioners' sugar and salt; blend into the almond paste mixture. Stir in cherries.

Force dough through a cookie press or drop by teaspoonfuls onto cookie sheets. Cover and let stand for 30 minutes. Preheat oven to 300 degrees F (150 degrees C).

Bake for 25 minutes. Remove parchment or foil from cookie sheets and let cool. Peel off macaroons.

Cherry Chutney

Ingredients

1 pound cherries, pitted
1 cup cider vinegar
1/2 cup rice vinegar
1 large onion, chopped
1 Granny Smith apple - peeled,
cored and chopped
1/4 cup white sugar
1/4 cup brown sugar
2 tablespoons minced fresh ginger
2 tablespoons Chinese five-spice
powder
1 teaspoon salt
1/4 teaspoon ground nutmeg

Directions

Place the cherries, cider vinegar, rice vinegar, onion, apple, white sugar, brown sugar, ginger, five-spice powder, salt, and nutmeg into a large pot. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer for 1 hour, stirring occasionally. Remove the lid, and continue simmering until the desired consistency has been reached. Chill before serving.

Cherry Shortbread Cookies

Ingredients

1 cup all-purpose flour
1/2 cup confectioners' sugar
1/2 cup cornstarch
1/2 cup chopped cherries
1 cup butter

Directions

Preheat oven to 300 degrees F (150 degrees C).

Cream butter and confectioners' sugar together. Add the cornstarch and flour and mix well. Stir in the chopped cherries. Drop teaspoonfuls of the dough onto a cookie sheet then press with tines of a floured fork.

Bake at 300 degrees F (150 degrees C) until lightly golden, about 10 to 15 minutes.

Chocolate Covered Cherry Cookies I

Ingredients

1 cup sifted all-purpose flour
1/3 cup packed brown sugar
1/2 cup butter
18 maraschino cherries, halved
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Combine flour and sugar. Cut butter into flour as for pie crust.

Press mixture into an 8 x 8 inch pan. Bake for 20 minutes.

While warm, cut into 36 squares. Place squares in pan lined with wax paper. Let cool.

Place a cherry half on center of each, cut side down. Melt chocolate over low heat. Cover cherry with a spoonful of melted chocolate. Chill for a few minutes in refrigerator until chocolate is firm.

Maraschino Cherry Nut Cake

Ingredients

2 1/4 cups cake flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1 1/3 cups white sugar
3 egg whites
2/3 cup milk
1 (10 ounce) jar maraschino cherries
1/2 cup chopped pecans
3/4 cup butter
6 cups confectioners' sugar
1/3 cup milk
6 drops red food coloring
1 1/2 teaspoons vanilla extract
1 (4 ounce) jar maraschino cherries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour two 8 or 9 inch round cake pans or one 9x13 inch cake pan. Reserve 1/4 cup maraschino cherry juice. Coarsely chop the cherries to make 1/2 cup. Set aside.

Combine flour, baking powder, and 1/4 teaspoon of the salt in a small bowl and set aside.

Beat shortening in a large bowl with an electric mixer on medium high speed for 30 seconds. Add the 1 1/3 cups white sugar and beat until well combined. Add the egg whites, one at a time, beating well after each.

Combine 2/3 cup milk and 1/4 cup cherry juice. Add the flour and milk mixture alternately to the shortening mixture, beating on low speed after each addition until just combined. Stir in the chopped cherries and nuts. Pour batter into prepared pans.

Bake in a 350 degrees F (175 degrees C) for 25 to 30 minutes for two 8 or 9 inch round cakes or for 30 to 35 minutes for a 9x13 inch pan. Cool cakes in pans on a wire rack for 10 minutes, remove from pans and allow to them to cool fully before frosting.

To Make Butter Frosting: Beat 3/4 cups butter in a large bowl till fluffy. Gradually add 3 cups sifted confectioners' sugar, beat well. Slowly beat in 1/3 cup milk, 1 1/2 teaspoons vanilla and 1/4 teaspoon salt. Gradually beat in the remaining 3 cups sifted confectioners' sugar. Beat in additional milk (1 to 2 tablespoons) if needed, to make frosting of spreading consistency. If desired tint the frosting pink by adding 6 drops of red food coloring.

Once cake is completely cool frost with butter frosting and decorate with maraschino cherries with stems.

Cherry Chiffon Dessert

Ingredients

1 (21 ounce) can cherry pie filling
1 (20 ounce) can pineapple tidbits,
drained
1 (14 ounce) can sweetened
condensed milk
1 cup miniature marshmallows
1 (8 ounce) carton frozen whipped
topping, thawed

Directions

In a bowl, combine the pie filling, pineapple, milk and marshmallows. Fold in whipped topping. Refrigerate until serving.

Cherry Flips

Ingredients

1 cup butter
2 egg yolks
1/2 teaspoon salt
1/2 cup confectioners' sugar
2 1/2 cups all-purpose flour
2 teaspoons almond extract
36 maraschino cherries
1/2 cup flaked coconut

Directions

Blend together the butter, egg yolks, vanilla, salt, confectioners' sugar and flour.

Take small amount of dough in hand , flattened out and wrap around drained cherry. (I use a combination of red and green cherries and tint the icing to match the color of the cherry.)

Bake on ungreased cookie sheet at 350 degrees F (175 degrees C) until golden brown (about 10 minutes).

Cool and dip in tinted butter icing. Roll in coconut flakes. ENJOY!

Cherry Magic Cookie Bars

Ingredients

1 1/2 cups graham cracker crumbs
1 stick butter or margarine, melted
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
6 ounces semi-sweet chocolate chips
1 (10 ounce) jar maraschino cherries, drained, patted dry and chopped
1 1/3 cups flaked coconut

Directions

Preheat oven to 350 degrees F (325 degrees F for glass baking pan). In small bowl, combine graham cracker crumbs and butter; mix well. Press crumb mixture firmly on bottom of 13x9-inch baking pan.

Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with remaining ingredients; press down firmly with fork.

Bake 25 minutes or until lightly browned. Cool. Chill if desired. Cut into bars or diamonds. Store covered at room temperature.

Cheery Cherry Compote

Ingredients

2 (3 ounce) packages cherry gelatin
2 cups boiling water
1 (10 ounce) package frozen sweetened sliced strawberries
1 (21 ounce) can cherry pie filling
1 (20 ounce) can pineapple chunks, drained
1 (15 ounce) can pear halves, drained and cut into chunks
3 medium firm bananas, sliced
2 medium navel oranges, peeled, sectioned and chopped
2 medium tart apples, peeled and chopped
1 cup fresh or frozen blackberries, thawed

Directions

In a large bowl, dissolve gelatin in boiling water. Stir in the strawberries until thawed. Stir in the remaining ingredients. Transfer to a 4-qt. serving bowl. Cover and refrigerate for 3-4 hours before serving.

Kim's Cherry Chocolate Chip Bars

Ingredients

1 (16 ounce) package of refrigerated chocolate chip cookie dough
3/4 cup quick-cooking oats
1 (8 ounce) package of cream cheese, softened
1/3 cup sugar
1 egg, slightly beaten
1 teaspoon vanilla
1 (21 ounce) can LUCKY LEAF® Cherry Pie Filling

Directions

Preheat oven to 350 degrees F. Lightly grease an 8x8x2-inch baking pan and set aside. In a large bowl, break the cookie dough into chunks. Knead in the oats. Press two-thirds of the mixture into the pan. Bake for 12 to 15 minutes or until crust is set. In another bowl, beat cream cheese and sugar until smooth. Stir in egg and vanilla. Carefully spread cream cheese mixture evenly over the crust. Top with LUCKY LEAF Cherry Pie Filling. Dot with the remaining cookie dough. Bake for 20 to 25 minutes or until set and lightly browned. Cool completely, cover, and chill for 2 hours before serving.

Cherry Mandlbrot

Ingredients

1/2 cup vegetable oil
1 cup white sugar
3 eggs
3 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
1 cup chopped pecans
1/2 cup maraschino cherries,
halved
1/2 cup cinnamon sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

Beat the vegetable oil and sugar with an electric mixer in a large bowl. Add the room-temperature eggs one at a time, allowing each egg to blend into the sugar mixture before adding the next. Combine flour, salt, and baking powder in a small bowl. Stir flour mixture into sugar mixture until just incorporated. Fold in the pecans and cherries; mixing just enough to evenly combine.

Using lightly greased hands, divide dough into 2 equal portions. Form 2 loaves about 10 inches long and 3 inches wide and place on the prepared baking sheet. Sprinkle with cinnamon sugar.

Bake in the preheated oven until firm, 25 to 30 minutes. Remove from oven and allow to cool slightly. Cut each loaf into 3/4 inch slices. Place slices cut side up, back on the baking sheet. Increase oven heat to 400 degrees F (200 degrees C) and return mandlbrot to the oven. Toast until edges become golden brown, about 5 minutes.

Cool in the pans for 10 minutes before removing to cool completely on a wire rack. Store in an airtight container.

Cherry Mash Candy

Ingredients

2 cups white sugar
2/3 cup evaporated milk
1 1/4 cups miniature
marshmallows
1/2 cup butter
1 dash salt
1 cup cherry baking chips
1 teaspoon vanilla extract
2 cups semisweet chocolate chips
3/4 cup chunky peanut butter

Directions

In a large saucepan over medium heat, stir together sugar, milk, marshmallows, butter, and salt. Simmer for 5 minutes. Add cherry chips and vanilla; stir until melted.

Pour mixture into a well greased 9x13 inch pan, and let cool until hard.

In a microwave, or in a saucepan over low heat, melt chocolate chips and peanut butter. Pour over cherry mixture and spread evenly. Allow to cool before cutting.

Cherry Pound Cake

Ingredients

2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup butter
1 (8 ounce) package cream cheese
1 1/2 cups white sugar
4 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract
1 cup maraschino cherries, drained and halved
1/4 cup all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 8 inch tube pan. Mix together the flour, baking powder, and salt; set aside.

In a large bowl, cream together the butter, cream cheese, and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and almond extract. Beat in the flour mixture, mixing just until incorporated. Dredge cherries in 1/4 cup flour, then fold into batter. Spread into prepared pan.

Bake in the preheated oven for 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Cherry Nut Snow Cake

Ingredients

2 1/4 cups sifted cake flour
3 1/4 teaspoons baking powder
1 teaspoon salt
1 1/2 cups white sugar
1/2 cup shortening
1 cup milk
1 1/2 teaspoons vanilla extract
1/4 teaspoon almond extract
4 egg whites
3/4 cup chopped walnuts
2 tablespoons maraschino
cherries, chopped
1 recipe Seven Minute Frosting
8 maraschino cherries, halved

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line the bottoms of two 9 inch round pans, or one 9 x 13 inch rectangular pan, with parchment paper.

In a mixing bowl, stir shortening to soften. Sift in flour, baking powder, salt, and sugar. Add 3/4 cup of the milk and the flavorings, and mix until all flour is dampened. Beat well, with an electric mixer if possible. Add unbeaten egg whites and remaining milk, and beat well. Stir in nuts and cherries. Pour batter into prepared pans.

Bake for 25 to 30 minutes. Cool completely. Fill and frost with Seven Minute Frosting, and decorate with additional maraschino cherry halves.

Cranberry Cherry Salad

Ingredients

1 (14.5 ounce) can pitted tart red cherries
1 (3 ounce) package cherry gelatin
1 (8 ounce) can jellied cranberry sauce
1 (3 ounce) package lemon gelatin
1 cup boiling water
1 (3 ounce) package cream cheese, softened
1/3 cup mayonnaise
1 (8 ounce) can crushed pineapple, undrained
1/2 cup whipping cream, whipped
1 cup miniature marshmallows

Directions

Drain cherries, reserving juice; set cherries aside. Add water to juice to measure 1 cup; transfer to a saucepan. Bring to a boil. Add cherry gelatin; stir until dissolved. Whisk in cranberry sauce until smooth. Add cherries; pour into an 11-in. x 7-in. x 2-in. dish. Refrigerate until firm.

In a bowl, dissolve lemon gelatin in boiling water. In a small mixing bowl, beat the cream cheese and mayonnaise. Gradually beat in lemon gelatin until smooth. Stir in pineapple. Refrigerate until almost set. Fold in whipped cream and marshmallows. Spoon over cherry layer. Refrigerate until firm.

Almond Cherry Fudge

Ingredients

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk
1/2 cup chopped almonds
1/2 cup red candied cherries,
chopped
1 teaspoon almond extract

Directions

Line an 8-in. square pan with foil and grease the foil; set aside. In a microwave-safe bowl, combine chocolate chips and milk. Cover and microwave on high for 1 to 1-1/2 minutes or until chips are melted; stir until smooth. Stir in the almonds, cherries and extract. Spread into prepared pan. Cover and chill for 2 hours or until set.

Using foil, lift fudge out of pan. Discard foil; cut fudge into 1-in. squares. Store in the refrigerator.

Creamy Cherry Tomato Salad with Fresh Basil,

Ingredients

2 pints cherry tomatoes, halved
salt, to taste
1/4 cup mayonnaise
1/4 cup sour cream
2 tablespoons rice wine vinegar
1 garlic clove, minced
3 cups fresh corn kernels
1/4 cup torn basil leaves
1 small red onion, quartered and
thinly sliced
1/2 cup raisins
salt and pepper to taste

Directions

Salt tomatoes in a bowl and set aside. Whisk together mayonnaise, sour cream, vinegar and garlic; set aside. Add corn, basil, onion and raisins to tomatoes. Season with salt and pepper, and toss with dressing.

Cherry Blast

Ingredients

17 fresh cherries, pitted
6 pineapple rings

Directions

Place the cherries and pineapple rings in a blender. Puree until smooth; pour into 2 glasses filled with ice.

Divine Cherry Chocolate Ice Cream

Ingredients

3 cups heavy cream
3 cups whole milk
1 cup white sugar
1 (10 ounce) jar maraschino cherries, with juice
8 egg yolks
2 teaspoons almond extract
12 ounces bittersweet chocolate, chopped

Directions

Stir together cream, milk, sugar, and the juice from the jar of cherries in a large saucepan over medium heat. Bring to a simmer, then remove from heat. Place the egg yolks into a large bowl, then whisk in hot cream, about 2 tablespoons at a time, until you have added 2 cups.

Whisk the hot yolks into the saucepan of hot cream, then cook on low, stirring constantly, until the mixture reaches 170 degrees F (75 degrees C). It will have thickened enough to coat the back of a metal spoon. Pour the mixture into a container, cover, and refrigerate until cold, about 6 hours.

Chop the reserved maraschino cherries, then stir into the cold custard along with almond extract, and chopped chocolate. Pour into ice cream maker, and freeze according to manufacturer's directions.

Cherry Coconut Bars by Kellogg's® Rice

Ingredients

3 tablespoons butter or margarine
1 (10 ounce) package regular marshmallows
5 cups Kellogg's® Rice Krispies® cereal
1 cup flaked coconut
1/2 cup peanuts, coarsely chopped (optional)
1/2 cup maraschino cherries, well drained, chopped

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add Kellogg's® Rice Krispies® cereal, coconut, peanuts (if desired) and cherries. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 12 bars.

Best if served the same day.

Cherry Dots

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 34 candied cherries
- 1 cup chopped walnuts (optional)

Directions

Beat the butter and sugar with an electric mixer in a large bowl until smooth. Stir in milk and vanilla extract. Mix in the flour and salt.

Divide the dough into two equal pieces, and shape each half into a 12 inch roll on a sheet of waxed paper. Place 17 candied cherries side by side on top of each roll, and press into the roll until the cherries are centered. Mold dough around cherries. Sprinkle the outside evenly with chopped walnuts. Wrap the dough in the waxed paper, and refrigerate 4 hours to overnight.

Preheat an oven to 350 degrees F (175 degrees C).

Cut each roll into 1/4 inch slices, and place the slices onto ungreased baking sheets. Bake in the preheated oven until golden, 12 to 15 minutes.

Cherry Dessert

Ingredients

1 1/4 cups graham cracker crumbs
3/4 cup margarine, melted
1 (8 ounce) package cream cheese
1/2 cup white sugar
1 dash vanilla extract
1 dash almond extract
1 cup heavy cream
1 (12 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9-inch baking dish. In small bowl, combine graham cracker crumbs and melted margarine. Stir well and press into baking dish. Bake 5 minutes. Cool.

In large bowl, combine cream cheese, sugar, vanilla and almond extract. Mix well. In a medium bowl, whip cream until stiff peaks form. Fold whipped cream into cream cheese mixture. Spread over cooled crust. Dot with cherry pie filling, and smooth with knife or spatula to cover. Chill in refrigerator until serving.

Cherry Streusel Bars

Ingredients

4 cups all-purpose flour, divided
2 teaspoons sugar
1 teaspoon salt
3/4 cup butter flavored shortening
1 egg
1/4 cup water
1 1/2 teaspoons cider vinegar
2 (21 ounce) cans cherry pie filling
1 tablespoon grated orange peel
1 1/4 cups packed brown sugar
1/2 teaspoon ground cinnamon
1 cup cold butter or margarine

Directions

In a bowl, combine 2 cups flour, sugar and salt; cut in shortening until crumbly. In another bowl, whisk the egg, water and vinegar. stir into flour mixture with a fork. On a lightly floured surface, roll out dough into a 15-in. x 10-in. rectangle. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 400 degrees F for 6-8 minutes or until firm and dry to the touch.

Meanwhile, combine pie filling and orange peel; set aside. In a large bowl, combine the brown sugar, cinnamon and remaining flour; cut in butter until crumbly. Spread cherry mixture over crust. Sprinkle with crumb mixture. Bake at 400 degrees F for 20-25 minutes or until golden brown. Cool on a wire rack for 20 minutes before cutting.

Cherry Chocolate Cake

Ingredients

1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon almond extract
1/2 cup unsweetened cocoa powder
1 3/4 cups cake flour
1 1/4 teaspoons baking soda
1 teaspoon salt
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch baking pan.

Cream the butter with sugar until light and fluffy. Mix in the eggs and almond extract and beat well. Add the cocoa powder and mix until well combined.

By hand, stir the cake flour, baking soda and salt together. Add flour mixture to the butter mixture and mix until just combined. Stir in the cherry pie filling. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until a toothpick inserted near the middle comes out clean. Cool and frost with Chocolate Buttercream.

Bing Cherry Gelatin Mold

Ingredients

1 (12 fluid ounce) can cola-flavored carbonated beverage
1 (16.5 ounce) can pitted Bing cherries
1 (20 ounce) can crushed pineapple with juice
1 (6 ounce) package black cherry flavored gelatin mix
1 cup chopped pecans

Directions

Drain pineapple. Drain the cherries and save their juice.

In a saucepan combine the reserved cherry juice with the coke. Heat until boiling then stir in the gelatin. Mix until gelatin is dissolved. Remove from the heat and stir in the drained pineapple, drained cherries and chopped pecans. Pour mixture into a mold sprayed with a non-stick cooking spray and refrigerate for at least 24 hours before serving.

Cherry Nut Coffee Cake

Ingredients

Topping:

1/3 cup granulated sugar
1/4 cup all-purpose flour
1/4 cup Butter Flavor CRISCO®
All-Vegetable Shortening
1/2 cup sliced almonds or other
chopped nuts

Cake:

3/4 cup Butter Flavor CRISCO®
All-Vegetable Shortening
1 1/4 cups granulated sugar
1 teaspoon vanilla
3 medium eggs
3 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups dairy sour cream
1 (21 ounce) can cherry pie filling

Glaze:

Milk
1 cup confectioners' sugar
1/2 teaspoon almond extract

Directions

Heat oven to 350 degrees F. Spray 13 x 9 x 2 inch pan with CRISCO® No-Stick Cooking Spray.

For topping, combine sugar and flour in small bowl. Mix in Butter Flavor CRISCO® Shortening until crumbly.

For cake, cream Butter Flavor CRISCO® Shortening, sugar and vanilla in large bowl. Add eggs, beating well. Combine flour, baking soda and salt in medium bowl. Add to creamed mixture alternately with sour cream.

Spread half the batter in greased pan. Cover with half the cherry pie filling, spreading as evenly as possible. Repeat layers. Sprinkle with nuts and topping mixture.

Bake at 350 degrees F for 50 minutes or until top is brown and wooden pick inserted in center comes out clean. Cool until slightly warm or to room temperature.

For glaze, add enough milk (about 1 tablespoon) to confectioners' sugar to make desired consistency. Stir in almond extract. Drizzle over cake.

Cherry Cream Cheese Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (21 ounce) can light cherry pie filling
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract

Directions

Beat cream cheese until light and fluffy. Gradually add sweetened condensed milk, and continue beating until smooth and combined. Add lemon juice and vanilla; mix well.

Fill graham cracker crust evenly. Refrigerate until set; this will take between 2 to 4 hours. Just before serving, spread the cherry pie filling over the top of the pie.

Cherry Icebox Cookies

Ingredients

1/2 cup butter
1/2 cup butter flavored shortening
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 (10 ounce) jars maraschino cherries, drained and chopped
1 1/4 cups chopped pecans
1 (2.25 ounce) jar red decorator sugar

Directions

In a medium bowl, beat together the butter and shortening. Add the sugar; cream well. Mix in the egg and vanilla. Sift together the flour, baking powder, and salt; stir into the creamed mixture. Pat the cherries between paper towels to remove excess moisture. Stir cherries and pecans into the dough. Cover and chill for 2 hours.

Shape the cold dough into 2 logs. Roll them in the colored sugar, wrap in wax paper and chill again until firm (about 1 hour).

Preheat oven to 400 degrees F (200 degrees C). Lightly grease cookie sheets.

Unwrap dough and slice into 1/4 inch slices. Place on the prepared cookie sheets, and bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool 1 minute before removing from cookie sheets to cool on wire racks.

Cranberry Cherry Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (16 ounce) can whole cranberry sauce
1/2 cup golden raisins
2 tablespoons cornstarch
1/4 teaspoon ground ginger
1 recipe pastry for a 9 inch double crust pie
7 tablespoons orange juice
1/8 cup milk
1 teaspoon white sugar
1 egg white

Directions

In a large bowl, stir together cherry pie filling, cranberry sauce, raisins, cornstarch and ginger.

Make pie-crust dough, substituting orange juice for water. Divide dough 55 % / 45 %. Roll larger piece to 1 1/2 inches larger than 9-inch pie pan. Place crust in pie plate leaving one inch overhang, and brush with egg white. Spoon cherry filling into pie crust.

Roll second crust to 12-inch round. Cut into 14 strips to make a lattice top. Moisten edge of bottom crust with water. Place 7 strips across pie. Do not seal ends. Fold every other strip back halfway from center. Place center cross strip on pie and replace folded part of strips. Now fold back alternate strips. Place second cross strip in place. Repeat to weave cross strips into lattice. Seal ends. Turn bottom crust edge up over ends of strips. Pinch to seal. Make high fluted edge. Brush pastry with milk, and sprinkle lightly with sugar.

Bake at 400 degrees C (205 degrees C) for 50 minutes, or until fruit begins to bubble and crust is golden brown. Cool pie slightly on wire rack.

Cranberry-Black Cherry Gelatin Salad

Ingredients

1 (6 ounce) package black cherry flavored gelatin mix
1 (16 ounce) container sour cream, room temperature
1 (16 ounce) can whole cranberry sauce
1 cup chopped walnuts
2 cups hot water

Directions

Combine gelatin mix and hot water until the gelatin dissolves. Stir in the can of cranberries and mix well. Add the room temperature sour cream and stir to combine. Place gelatin mixture in the refrigerator until almost set. Stir in the walnuts and return to the refrigerator until the mixture is completely set.

Cherry Chip Cookies II

Ingredients

2/3 cup shortening
2/3 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups cherry baking chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the shortening, butter, white sugar, and brown sugar. Add the 2 eggs and vanilla; mix well. Sift together the flour, baking soda, and salt; stir this into the creamed mixture. Finally stir in the cherry chips.

Drop cookies by rounded spoonfuls onto cookie sheet, and bake for 8 to 10 minutes. Edges should be golden brown.

Cherry Chocolate Cups

Ingredients

2 1/2 (1 ounce) squares semisweet chocolate
2 teaspoons shortening, divided
2 1/2 (1 ounce) squares white chocolate
1/2 cup chopped dried cherries
1/2 cup boiling water
1/4 teaspoon almond extract
1 (8 ounce) package cream cheese, softened
3 tablespoons confectioners' sugar
1 drop red food coloring
1/4 teaspoon grated lemon peel

Directions

In a microwave, melt semisweet chocolate and 1 teaspoon shortening. Brush evenly on the inside of 12 paper or foil miniature muffin cup liners. Repeat with white baking chocolate and remaining shortening. chill until firm, about 25 minutes. Meanwhile, in a bowl, combine cherries, water and extract; let stand for 5 minutes. Drain, reserving liquid.

In a small mixing bowl, combine the cream cheese, confectioners' sugar, food coloring, lemon peel and 2 tablespoons reserved cherry liquid; beat on medium-low speed for 2 minutes or until smooth. Fold in cherries.

Cut a small hole in the corner of a pastry or plastic bag; insert a tip. Fill with cherry mixture. Pipe into chocolate cups. Refrigerate for 1 hour or until firm. Carefully remove from liners.