

Cherry Pudding Cake

*Brenda Parker - Kalamazoo, MI
Taste of Home Grandma's Favorites*

Servings: 12

*2 cups all-purpose flour
2 1/2 cups sugar, divided
4 teaspoons baking powder
1 cup whole milk
2 tablespoons canola oil
2 cans (14-1/2 ounce ea)
water-packed pitted tart red
cherries, well drained
2 to 3 drops red food
coloring (optional)
1/8 teaspoon almond
extract
whipped cream OR ice
cream (optional)*

Preparation Time: 10 minutes**Bake Time: 40 minutes**

Preheat the oven to 375 degrees,

In a bowl, combine the flour, one cup of sugar, baking powder, milk and oil. Pour into a greased three-quart baking dish.

In a bowl, combine the cherries, food coloring (if desired), almond extract and the remaining sugar. Spoon over the batter.

Bake for 40 to 45 minutes or until a toothpick inserted in the cake portion comes out clean.

Serve warm, if desired, with whipped cream or ice cream.

Per Serving (excluding unknown items): 271 Calories; 3g Fat (10.3% calories from fat); 3g Protein; 59g Carbohydrate; 1g Dietary Fiber; 3mg Cholesterol; 173mg Sodium. Exchanges: 1 Grain(Starch); 0 Non-Fat Milk; 1/2 Fat; 3 Other Carbohydrates.