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# Gateau Gerard Binet

*Pamela Neail Thomas - New York*

*North American Potpourri - Autism Directory Service, Inc - 1993*

**2 cups flour**  
**3/4 cup sugar**  
**3/4 cup vegetable oil**  
**2 eggs, unbeaten**  
**2 teaspoons vanilla**  
**1 teaspoon baking soda**  
**1 teaspoon cinnamon**  
**1/8 teaspoon salt**  
**1 can (21 ounce) cherry pie filling**  
**8 ounces semi-sweet chocolate morsels**  
**1 cup chopped nuts**

Preheat the oven to 350 degrees.

In a large bowl, combine the flour, sugar, oil, eggs, vanilla, baking soda, cinnamon and salt. Mix well. Stir in the pie filling, chocolate morsels and nuts. Pour into a greased and floured ten-cup Bundt pan.

Bake at 350 degrees for one hour or until done. Cool for 10 minutes.

Remove from the pan and sprinkle with powdered sugar, if desired.

(NOTE: For variety, you can use cut up chocolate bars, both white and semi-sweet. Pecans are especially good in this cake. It is also good sprinkled with a liqueur, such as Chambord or Amaretto for a special occasion. This is a heavy, moist cake and freezes very well.)

## **Dessert**

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*Per Serving (excluding unknown items): 4569 Calories; 257g Fat (49.6% calories from fat); 65g Protein; 523g Carbohydrate; 26g Dietary Fiber; 424mg Cholesterol; 1722mg Sodium. Exchanges: 14 1/2 Grain(Starch); 4 1/2 Lean Meat; 47 1/2 Fat; 19 1/2 Other Carbohydrates.*