

Cherry and Nut Slices

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1/4 pound butter
1/4 cup brown sugar
1 cup flour
1/2 teaspoon baking powder
cherries, cut into pieces
chopped nuts
2 egg whites, beaten stiff
1 small cup white sugar
1/2 teaspoon baking powder
1 teaspoon vanilla*

Preheat the oven to 350 degrees.

In a bowl, combine the butter, brown sugar, flour and baking powder. Rub the mixture to form crumbs. Pack the crumbs firmly in your cake pan.

Bake for 10 to 12 minutes.

Spread the crust with pieces of cherries.
Sprinkle with nuts.

Increase the oven temp to 400 to 500 degrees.

In a bowl, mix the beaten egg whites, white sugar, baking powder and vanilla. Spread over the cherries and nuts.

Bake in the oven until brown.

Per Serving (excluding unknown items): 1453 Calories; 93g Fat (57.6% calories from fat); 21g Protein; 134g Carbohydrate; 4g Dietary Fiber; 249mg Cholesterol; 1551mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 Lean Meat; 18 1/2 Fat; 2 1/2 Other Carbohydrates.