Heritage Recipes

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Cherry Roll Cake Old Recipe Detective Blog Request

The request: "I am looking for an old recipe my husband says was called Cherry Roll, that his mom made when he was young. He said it was off the Bisquick box back in the 50's. It was not a roll, but a cake with the consistency between cake and cheesecake and the cherries were in the batter. No icing or topping. He says it was VERY moist. I've never seen nor had it, so I'm going on his memory. Thanks."

Editors Note: The following recipe was submitted by several visitors!

Cherry Roll Cake/Bisquick Cherry Swirl Coffee Cake

4 c. Bisquick baking mix

1/2 c. sugar

1/4 c. butter, melted

1/2 c. milk

1 tsp. vanilla

1 tsp. almond extract

3 eggs

1 (21 oz.) can cherry or blueberry pie filling

Glaze

Grease jelly roll pan or 2 square cake pans. Mix all ingredients except pie filling and glaze; beat vigorously 30 seconds. Spread 2/3 of the batter in jelly roll pan or 1/3 batter in square pan. Spread pie filling over batter (filling may not cover batter completely). Drop remaining batter by tablespoon onto pie filling. Bake until lightly brown 20-25 minute at 350 degrees.

GLAZE:

Beat 1 cup powdered sugar and 1-2 tablespoons milk until smooth and desired consistency. Drizzle over top cooled coffee cake.