

Heritage Recipes

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Grandpa's Cherry Cake

From Holly

Family folklore has it that my grandfather loved cherry cake. When I was small I would make it using a Jiffy cake mix and canned cherry pie filling. Now I make cherry cake from scratch and sour cherries I can in the summer. In the cherry cake recipe below I use cherry pie filling since they are easier to find.

Grandpa's Cherry Cake

3 eggs
1 cup sugar
1 cup vegetable oil
2 - 1/2 cups flour
3 tsp baking powder
1 can cherry pie filling
1/2 cups sugar
1/4 cups milk
2 Tbs flaxseed ground (optional)
1 zest from one lemon

- 1 Preheat oven 350 degrees.
- 2 Mix ingredients in the eggs, sugar and oil. Add the flour and baking powder. Add a 1/2 cup of sugar to cherry pie filling and stir well.
- 3 Grease a square baking dish and put in cherry pie filling on the bottom of the dish and the pour over batter over the cherries.
- 4 Bake at 350 degrees for 35-45 minutes or until a toothpick comes out clean.

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