

Heritage Recipes

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Ugly Cake (aka Cherry Cake)

From Wilma

My good friend of many years died a couple of years ago. She was a very fine cook but stingy about sharing her recipes. She did share one with me, however, which she called her Ugly Cake. It became one that I enjoyed making and serving because it is such a lovely moist cake, exceedingly easy to make, and is a great company dessert.



Ugly Cake (Cherry Cake)

2 cups flour
2 cups sugar
1/2 teaspoon salt
2 cups sour cherries, drained (reserve liquid and save)
2 tablespoons butter, melted
2 eggs, well beaten
2 teaspoons soda
2 teaspoons cinnamon
1 cup chopped nuts

Combine dry ingredients, add eggs, cherries, nuts and butter. Mix well. (This is when the cake looks ugly.) Pour into a 9 inch by 13 inch greased cake pan. Bake at 350 degrees for 40 minutes, or until done.

SAUCE

Juice of 1 can cherries
1/2 cup water
1 cup sugar
1 tablespoon (heaping) cornstarch

Cook until thickened. Top cake squares with whipped cream, then dribble sauce over the cream

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