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AS-2-SK-RG

**CHERRY PAN DOWDY**

**Filling**

1 cup granulated sugar  
1/4 cup cornstarch  
Dash salt  
1/4 teaspoon cinnamon  
1/8 teaspoon nutmeg  
2 No. 303 cans red sour pitted cherries

1/2 tablespoon lemon juice  
1/4 teaspoon almond flavoring  
2 tablespoons butter or margarine  
Few drops red food coloring

Combine sugar, cornstarch, salt, cinnamon and nutmeg; add to cherries and juice in a saucepan. Cook over low heat, stirring constantly, until thick. Remove from heat and add lemon juice, almond flavoring, butter and food coloring. Pour into greased 8 x 8 x 2-inch baking dish.

**Topping**

2 cups biscuit mix  
2/3 cup milk

1/4 cup sugar  
1 teaspoon cinnamon

Stir biscuit mix and milk together just until blended. Drop by tablespoonfuls into mixture of sugar and cinnamon. Place biscuits on top of cherry filling and bake in a 400°F. oven about 30 minutes. Serves 6 to 8.



**CHERRY FANTASY**

1 package cherry-flavored gelatin  
2 cups hot water

Dissolve gelatin in hot water. Pour 1 cup into large mold and chill. Chill remaining gelatin mixture until slightly thickened. Then place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Pour over firm gelatin in mold. Chill until firm. Unmold. Garnish with cherries and mint leaves and serve with custard sauce, if desired.



**PLANTATION CHERRY CAKE**

1 cup sifted flour  
1 cup granulated sugar  
2 1/2 teaspoons baking powder  
1 teaspoon salt  
1 egg  
3/4 cup milk  
1 tablespoon grated orange rind

1/4 cup orange juice  
1 teaspoon vanilla  
1/2 cup melted butter or margarine  
1/2 cup granulated sugar  
1 No. 303 can red sour pitted cherries  
1/2 cup crushed walnuts

Sift together flour, sugar, baking powder and salt. Stir in egg, milk, orange rind, orange juice, vanilla and butter. Pour into greased 10 x 6 x 2-inch baking pan. Add sugar to cherries and juice. Heat to boiling point, stirring to dissolve sugar. Drain. Sprinkle walnuts and drained cherries over cake batter. Bake in 400°F. oven for 30 to 40 minutes. Makes 8 to 10 servings.