

## RECIPES

Try these delicious maraschino cherry recipes that can be easily prepared in your kitchen.

### Maraschino Cherry Pound Cake

#### Ingredients:

1 ½ cups shortening  
6 eggs  
½ teaspoons baking powder  
1 Tablespoon butternut flavored extract  
3 cups white sugar  
3 ¾ cups all-purpose flour  
¾ cup milk  
¾ cups of Dell's Maraschino Cherries, chopped  
3 ounce cream cheese  
¼ cup butter  
2 cups sifted confectioners' sugar  
½ cup flaked coconut



#### Directions:

In a large bowl, cream the shortening and the white sugar together until fluffy. Add eggs one at a time to the creamed mixture, beating well after each addition. Add the flavoring. In another bowl, combine flour and baking powder together. Add these dry ingredients alternating with the milk to the creamed mixture. Stir ¾ cup chopped cherries into the batter. Pour batter into a greased tube pan, and bake at 350 degrees F (175 degrees C) for 1 ½ hours.

To Make the Frosting: Cream together the cream cheese and the butter in a small mixing bowl. Gradually add the confectioners' sugar. Stir in the ¼ cup cherries and coconut. Frost cake when cool.

### MARASCHINO CHERRY BARS

#### Ingredients:

##### Crust:

2 cups flour  
1/3 cup sugar  
¾ cup butter (or marg.), softened

##### Filling:

2 eggs, slightly beaten  
1 cup firmly packed brown sugar  
1/3 cup flour  
1 ½ tsp. baking powder  
½ tsp. salt  
½ tsp. vanilla  
10-oz. jar of Dell's Maraschino Cherries, drained/chopped (reserve juice)  
½ cup chopped walnuts



##### Frosting:

2 tbsp. butter (or marg.), softened  
2 ½ cups powdered sugar  
3 to 4 tbsp. reserved cherry juice  
4 tbsp. flaked coconut

#### Directions:

Heat oven to 350 degrees. In large bowl, combine first 3 ingredients; blend until crumbly. Press mixture into ungreased 13x9-inch pan. Bake at 350 for 12 to 15 minutes or until lightly browned. In small bowl, combine all filling ingredients; mix well. Pour over crust. Bake at 350 for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool. In small bowl, combine all frosting ingredients except coconut; beat until light and fluffy. Spread frosting over cooled bars; sprinkle with coconut. Cut into 36 bars.

## Maraschino Cherry Loaf

### Ingredients:

1 10 ounce jar Dell's Maraschino Cherries  
1/2 cup butter, softened  
3/4 cup sugar  
2 eggs  
1 teaspoon vanilla or almond extract  
2 cups flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup slivered or chopped almonds (optional)



### Directions:

Drain cherries and reserve juice adding water if needed to make 1/2 cup liquid. Chop cherries coarsely and pat dry. In mixing bowl cream butter and sugar adding eggs one at a time. Beat in vanilla or almond flavor. Combine flour, baking powder and salt and add to creamed mixture alternately with cherry juice. Stir in cherries and almonds if using. Place in greased and floured 9 x 5 inch loaf pan. Bake at 350 degrees F for 50 minutes or tested done in center with toothpick. Cool 10 minutes in pan and remove. Wrap and slice the next day. Bread freezes well.

## Maraschino Cherry Cake Pops

### Ingredients:

1 package (9 ounce) white cake mix – this is a 1 layer, smaller box of cake mix  
1 egg white  
1/2 cup maraschino cherry juice  
1/4 cup finely chopped Dell's Maraschino Cherries, drained well  
Chocolate candy melt coating or white chocolate glaze

### Directions:

Prepare cake mix according to package a direction (which includes the egg white), substituting maraschino cherry juice for water. Fold in chopped maraschino cherries. Fill each cooking reservoir with about 1 tablespoon of batter. Bake 4 to 5 minutes or until a toothpick inserted into a cake pop comes out clean. Allow to cool and glaze or coat, as desired. Makes about 3 dozen cake pops



*Tip: Use a chocolate candy melt coating for a taste similar to a chocolate covered cherry.*

## Cherry Chocolate Layer Cake

### Ingredients:

1 cup of butter  
1 ¼ cups sugar  
¾ cup brown sugar  
3 eggs  
2 teaspoons vanilla extract  
2 cups of flour  
1 ½ teaspoons of baking soda  
½ teaspoon baking powder  
¼ teaspoon salt  
1 ½ cups buttermilk

### Filling:

1 package 8 oz. cream cheese  
6 tablespoons butter  
1 teaspoon almond extract  
3 cups confectioners' sugar  
1 tablespoon of Dell's Maraschino Cherry juice  
2/3 cups of chopped pecans  
2/3 cup of Dell's Maraschino Cherry

### Frosting:

3 cups confectioners' sugar  
½ cup baking cocoa  
½ cup butter  
1/3 cup half-and-half cream  
1 tablespoon vanilla extract

### Directions:

Preheat oven to 350°. In a large bowl, cream butter, sugar and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cocoa, baking soda, baking powder and salt; add to creamed mixture alternately with buttermilk, beating well after each addition.

Transfer to two greased and floured 9-in. round baking pans. Bake 25-30 minutes or until a toothpick inserted in center comes out clean. Cool 10 minutes before removing from pans to wire racks to cool completely.

In a large bowl, beat the cream cheese, butter and extract until smooth. Add confectioners' sugar and cherry juice; beat until smooth. Stir in pecans and cherries. In another bowl, combine the frosting ingredients; beat until smooth.

Cut each cake horizontally into two layers. Place one cake layer on a serving plate; spread with 1 cup filling. Repeat layers twice. Top with remaining cake layer. Spread frosting over top and sides of cake. Garnish with chocolate curls and a cherry if desired. Refrigerate until serving. Yield: 12 servings.

