



DOMEX
superfresh™
growers

Cherries

Sour Cream Cherry Cake

Yield: 8 servings

1 (9 oz.)* package yellow cake mix

1 egg

1-1/2 cups low fat milk, divided

1 (3.5 oz.) package vanilla pudding mix

1/2 cup dairy sour cream

1/2 teaspoon grated lemon peel

2 cups pitted Superfresh Growers fresh cherries

2 tablespoons currant jelly, melted

Mint sprigs

1 cup sweetened whipped cream, optional

The topping of pitted cherries glazed with currant jelly provides a sweet juicy foil for the creamy interior. The finished cake is beautiful and surprisingly easy to serve.

Because the cherries are not cooked, Sour Cream Cherry Cake is quite refreshing. Even the addition of a dollop of sweetened whipped cream won't make this dessert heavy.

Prepare yellow cake according to package directions using egg and 1/2 cup milk. Pour batter into flan pan and bake according to package directions.

Prepare vanilla pudding according to package directions using 1 cup milk; remove from heat and stir in sour cream and lemon peel. When cake is cool fill with vanilla pudding. Top with cherries; brush with melted jelly. Garnish with mint. Serve with whipped cream, if desired.

Tip: If flan pan is not available, bake in a 9-inch cake pan. Completely cool pudding; spread pudding on cake and top with cherries as above.

Quick Tip: A purchased 8 or 9-inch sponge shortcake may be used.

*One package (18.25 oz) yellow cake mix may be used. Prepare and bake according to package directions using 2 eggs and 1 cup milk. Use one layer and reserve second layer for another use.