



Cherry Nut Cake

Preheat oven 325 degrees

8 oz Philly cream cheese

2 1/4 c. sifted flour (set aside 1/4 c)

1 c. butter/margarine

1 1/2 tsp baking powder

1 1/2 c. sugar

3/4 c.(8oz jar) well drained and chopped maraschino cherries

1 and 1/2 tsp vanilla

1/2 c. chopped pecans

4 eggs

1/2 c. fine chopped pecans

Cherries-cut in half and whole pecans for decorating

Thoroughly blend softened cream cheese, sugar and vanilla. Add eggs one at a time mixing well after each addition. Gradually add 2 cups of flour sifted with baking powder. Combine remaining flour (1/4 c.) with cherries and 1/2 c. nuts; fold into batter.

Grease 10 inch Bundt or tube pan, sprinkle with finely chopped pecans. Pour batter in pan. Bake at 325 for 1 hour 20 min. Check with toothpick. Note: I have found the cake cooks in 1 hour.

Remove from pan. While cake is warm glaze and decorate with cherries and pecans. You can use green cherries to make leaves.

Glaze-1 1/2 cup confectioners' sugar; 2 tbsp Milk, mix well.

Enjoy and Merry Christmas from the Clason family !