

Cake

2c Sugar
1c Brown Sugar
3c flour
3 eggs
2 tsp baking soda
1 ½ tsp baking powder
½ tsp salt
2 cups Basil Brothers tart Cherries
1 cup juice of cherries
1 tsp vanilla
1 tsp almond

WINNER

Icing

8 oz butter room temperature
8 oz cream cheese room temperature
2 c powder sugar

Cherry compote

20 oz cherries
4 oz juice
2 oz sugar
2 oz brown sugar
½ juice from lemon
2 tbs starch
3 eggs

Directions: preheat oven to 350°. Cream eggs and sugar together, add cherries and juice mix to combine, add salt, baking soda, and baking powder mix to combine, vanilla and almond extract mix to combine, finally add flour and mix until barely combined. Pour into 2 8x8 pans lined with parchment and sprayed with oil.

Bake for 30-40 minutes when the toothpick comes out clean, remove from the oven and allow to cool for 10 minutes in pans, then remove from pans and allow to cool completely.

For optional cherry compote combine cherries, juice, brown sugar, lemon juice in sauce pan and bring to boil. Meanwhile whisk eggs, starch, and sugar in a heat proof bowl. When cherry mixture is boiling add slowly to egg mixture to temper eggs, when half cherry mixture is combined with eggs return entire mixture to saucepan. Stirring constantly heat mixture until thick then blend with blender or stick blender. Cool in the fridge overnight until ready to assemble the cake.

The next day combine all icing ingredients with a hand mixer until fluffy. May need to add powder sugar to obtain desired consistency.

Assembly:

Cut off all 4 side of cake to square up, then cut in half horizontally to obtain 4 square layers. Ice top of all layers, pipe border on edge of bottom layer, fill inside border with compote, flip iced side of next layer on top of spread compote, spread icing on top of next layer and repeat for remaining layers. Thinly spread on all sides to seal in cake, then finish with remaining icing on top. Dollop any remaining compote on top icing and swirl for decorative presentation.

**President's Baked Item
(Anything Goes with Cherries)**

Cherry-Cinnamon Cobbler

Cherry Filling:

**4 cups fresh tart cherries
1 cup cherry juice
½ cup granulated sugar
½ cup brown sugar**

**3 tablespoons cornstarch
1 tablespoon butter
½ teaspoon almond extract**

In saucepan, combine cherries, juice, and sugars. Cook over medium heat, stirring constantly, until thickened. Remove from heat and add butter and extract. Pour into an 8X10-inch baking pan.

Topping Crust:

**2 ½ cups buttermilk baking mix
4 tablespoons melted butter
3 tablespoons granulated sugar
2/3 cup whole milk**

Topping filling:

**4 tablespoons melted butter
1/3 cup granulated sugar
1 ½ teaspoons sugar**

For crust, in medium bowl, combine baking mix, butter, sugar and milk. Mix to form a soft dough. Roll out on floured surface to a rectangle 9X15 inches. Spread with second amount of melted butter and sprinkle with combined 1/3 cup sugar and cinnamon. Roll up tightly starting from 15 inch side and cut into 12 slices. Place over prepared filling.

Bake at 400 degrees for 20-25 minutes or until rolls are browned and baked through and filling bubbles.

**Best served warm with milk.
Makes 8 servings**

Cherry Cheesecake

Crust -

1 $\frac{1}{4}$ c. graham cracker crumbs

$\frac{1}{4}$ c. sugar

$\frac{1}{4}$ c. melted butter

bake at 375° - 6 to 8 minutes

Filling -

8 oz cream cheese -

1 can Eagle Brand Milk

$\frac{1}{3}$ c. lemon juice

1 t. vanilla

Top with 1 can cherry pie filling

Cherry Breakfast Bars

Ingredients:

Crust/topping:

- 1 ½ cup rolled oats
- ½ cup flour
- ½ cup light brown sugar
- ⅓ cup chopped almonds
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ⅓ oil

Cherry Filling:

- 2 ½ cups sweet cherries, pitted and chopped
- 2 tablespoons lemon juice
- 1 tablespoon maple syrup
- 1 tablespoon cornstarch

Ingredients:

1. Preheat the oven to 350 degrees.
2. Line an 8-inch square baking dish with parchment paper and grease with oil.
3. In a large bowl, mix rolled oats, flour, brown sugar, almonds, baking soda, and salt. Pour oil over the mixture and stir until the mixture is well coated.
4. In a separate medium-sized bowl, combine the pitted and chopped cherries, lemon juice, maple syrup, and cornstarch. Mix well.
5. Measure 1 cup of the oat mixture and set aside. Using your hands, spread the remaining mixture onto the bottom of the baking dish. Pour the cherry filling over the oat mixture, using a spatula to evenly spread and fill the corners. Evenly crumble the remaining oat mixture over the top.
6. Bake for 30 minutes or until the top begins to turn golden brown. Allow the bars to cool completely before removing from the pan.

7.

Max's Super Cheese Pie

1 8" Graham Cracker Crumb Crust
1 1/2 8oz. package soft cream cheese

2 eggs

1/2 Cup granulated sugar

1/2 teasp. vanilla extract

1 Cup sour cream or 1 can cherry pie filling

Oven: 350°

Electric mixer - high speed

Beat - cheese, eggs, sugar + vanilla until smooth and creamy.

Turn into crumb crust.

Bake 35 minutes.

Spread sour cream or cherry filling on top.

Cool in refrigerator.

Serve cold.

Elkhart County Fair 2023
President's Contest

Fruit-of-the Forest Pie

- 1 Cherry pie filling, 21 oz
 - ½ Apple grated
 - 1/3 Cup fresh/frozen Blueberries
 - 2 Tablespoon Sugar
 - ½ Teaspoon Cinnamon
 - 2 Drops of Almond Extract
- Mix together in bowl, set aside.

Pie Crust

- 2 Cups King Arthur flour
 - 1 Teaspoon Baking Powder
 - ½ Teaspoon salt
 - 2/3 Cup Butter shortening
- Mix until crumb adheres.

In separate container mix:

- 1 Egg, beaten
- 2 Tablespoon vegetable oil
- 1/2 Cup milk

Add to dry crumbs until moist. Roll out for two crust pie shell.
Bake for 10 minutes at 360*, continue for 26 minutes at 350*.

Cherry Pie Bars

3 c. flour

$\frac{3}{4}$ c. sugar

$\frac{1}{2}$ tsp. salt

1-1/2 c. butter, cubed

1 2-lb. tube cherry pie and pastry filling

$\frac{3}{4}$ c. chopped pecans

1c. powdered sugar

4-5 tsp. milk

$\frac{1}{4}$ tsp. almond extract

Line bottom and sides of 9"x13" pan with no-stick foil. Pulse flour, sugar, and salt in food processor to blend. Add butter cubes, and pulse until crumbly. Reserve 1 cup mixture for topping; press remaining crumbs in prepared pan. Bake 25 minutes at 350°. Spread cherry filling evenly over crust. Mix pecans with reserved crumbs and sprinkle over top. Bake 40 minutes. Cool completely. Mix powdered sugar, milk, and almond flavor to consistency to pour, and drizzle over pecan mixture. Cut into bars.

Cherry Crumble

Filling

2 lbs (6c) cherries
3 T Cornstarch

$\frac{1}{4}$ c brown sugar (Can use
white sugar)

Streusel

$\frac{1}{2}$ c All purpose Flour
 $\frac{2}{3}$ c finely chopped Almonds
1 t Cinnamon

$\frac{1}{2}$ c brown sugar packed

$\frac{2}{3}$ c cold butter-cubed

Icing

$\frac{1}{2}$ c Powdered Sugar

1 t vanilla

$\frac{1}{2}$ t Almond Extract

1-2 T Milk

Preheat oven 350° . Grease dish with butter.

Cook filling: Add cherries, brown sugar & cornstarch into sauce pan & stir until well combined. Let cherries macerate 20 minutes - 1 hour. IF cherries don't draw a lot of moisture, add $\frac{3}{4}$ -1 c of water or cherry juice. Then cook for 10-15 minutes, until cherries soften & mix thickens. Stir constantly.

make streusel: Add flour, brown sugar, almonds, cinnamon & cold butter in mixing bowl. Knead into crumbly mixture. Form large dough clumps

Spoon the cherry mixture into prepared dish. & top with crumb mixture. Bake 20-25 minutes

Drizzle icing on top

out of the
oven
at 10:00
Katie
10/10/10

Cherry Crumble

- 1 can cherry pie filling
- 1 can dark sweet cherries in heavy syrup
- 1 can tart cherries packed in juice
- 1 ½ teaspoons almond extract
- 1 tablespoon cornstarch

Crumble

- ½ cup slivered almonds
- ½ cup brown sugar
- 1/3 cup old fashioned oats
- 1/3 cup flour
- Pinch of salt
- 6 tablespoons cold butter

Drain sweet cherries, reserve juice. Drain tart cherries, reserve juice. Add all cherries to a bowl plus the can of cherry pie filling. Add Almond extract to this and carefully mix well. Set aside. Reduce sweet cherry syrup to half over medium heat. Stir 1 tablespoon cornstarch into to 2 tablespoons tart cherry juice and add to reduced cherry juice. Stir constantly over low heat until nicely thickened.

Fold cherries into this and blend gently. This mixture should include all filling ingredients and should be a rich red color and cling well to a spoon. Spread this mixture into a 9-inch baking pan.

Mix all crumble ingredients together and blend with a pastry blender to form coarse crumbs. Spread over cherry mixture.

Bake at 350° for 35 minutes or until crumble is bubbly and browned on top.

Serve warm with ice cream or whipped cream!

Red Tart Cherries Pie

- 2 cans Oregon red tart cherries
- $\frac{3}{4}$ cup sugar
- 3 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon almond extract
- 1 tablespoon butter

- 2 crusts for 9 inch pie

Drain the cherries and reserve the juice from only 1 can. In a sauce pan, stir the cherry juice into the combined mixture of the sugar and cornstarch. Cook over medium heat, stirring constantly until thickened. Remove from heat. Gently stir in cherries and almond extract. Pour filling into pastry lined pie pan. Dot with butter. Gently put the top crust on top. Or you can put a lattice top.

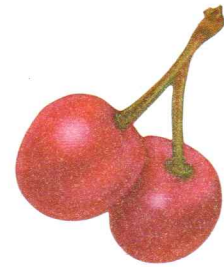
Preheat oven 400 degrees F. Glass pie pan 375 degrees F. Cool pie several hours to allow filling to thicken before slicing.

Pie Crust

- 2 cups flour
- 1 teaspoon salt
- $\frac{2}{3}$ cup + 2 tablespoons crisco shortening
- $\frac{1}{4}$ ice water

Mix flour and salt in a large bowl, with a pastry blender, cut in shortening until it resembles coarse crumbs. Mix in the ice water until dough forms a ball. Do not overmix. Divide the dough into 2 balls. Using a well-floured surface and rolling pin, roll out the dough large enough to fit a 9 inch pie pan.

GLAZED ALMOND CHERRY CHEESECAKE



INGREDIENTS

CRUST

2 C. Graham Cracker Crumbs
¼ C. Sliced Almonds, chopped
2 Tbls. Sugar
½ C. Butter, melted

CHEESECAKE

2 lbs (4 8oz. boxes) Cream Cheese
1 ⅓ C Sugar
½ tsp Salt
1 tsp Almond Extract

PREPARATION

CRUST

Lightly butter a 10" springform pan. Melt the butter in a large liquid measuring cup. Add remaining ingredients. Stir until all the ingredients are uniformly moist. Turn the ingredients into the springform pan and pat an even layer of crumbs on the bottom and half way up the sides. Put the pan in the freezer while you heat the oven. Bake at 350 degrees for 10 minutes. Let cool.

TOPPING

In a small saucepan, combine the sugar and water. Bring to a boil and boil for 2 minutes. Remove from heat and stir in the amaretto and sliced almonds. Spread evenly on parchment paper. Cool.

CHEESECAKE

In a stand mixer or a large bowl, beat the cream cheese at medium speed until soft and creamy, about 4 minutes. With the mixer running, gradually add the sugar and salt and continue beating for another 4 minutes until the cream cheese is light. Beat in the almond extract and the amaretto. Add the eggs one at a time, beating a full minute after each one. Reduce the speed to low and add in the heavy whipping cream. Give the batter a few stir with a spatula to be sure there are no clumps of cream cheese. Scrape the batter into the springform pan. Separate 1 cup of glaze from the pie filling. Swirl spoonfuls of the glaze into the cheesecake batter. Fill a roaster pan half full of hot water and place on the lower rack of the oven to create steam in the oven while the cheesecake is baking. This will help to avoid cracking. Bake the cheesecake at 400 degrees for 20 minutes, then reduce the temperature to 325 degrees and bake an additional 75 minutes. Turn off the oven and prop the oven door open. Allow the cheesecake to cool in the unheated oven for 1 hour. Decorate with the remaining pie filling and the glazed almonds. When the cheesecake has cooled, cover loosely with foil and refrigerate overnight. When ready to serve, remove the sides of the springform pan and place the cheesecake on a serving platter. Enjoy!

TOPPING

½ C. Sugar
¼ C. Water
1 ½ C. Sliced Almonds
1 tsp. Amaretto

¼ C. Amaretto
4 large Eggs at room temperature
1 ⅓ C. Heavy Whipping Cream
2 C. Prepared Cherry Pie Filling

Cherry Salsa

2 Cups pitted and dried Cherries

1 Cup finely Chopped red onion

2T Chopped fresh Cilantro

2T diced green Chiles

4T freshly squeezed lime juice

1/2t. salt, Kosher

1/4t. black pepper

mix all together serve with tortilla Chips
or grilled meat

* Fred wants Recipe

Cherry Swirl Coffee Cake

Ingredients:

- 1 $\frac{1}{2}$ cups sugar
- 5 large eggs
- 1 tsp. almond extract
- 1 $\frac{1}{2}$ tsp. baking powder
- 1 - 21 Oz. can cherry pie filling
- $\frac{1}{2}$ cup margarine
- 1 tsp. vanilla
- 3 cups flour

Directions:

1. Heat oven to 350
2. Blend sugar, margarine, eggs, vanilla, and almond extract until mixture is creamy. (constantly scraping the bowl)
3. Beat at high speed for about 3 minutes.
4. Mix flour and baking powder.
5. Gradually add to egg mixture. The batter will be stiff.
6. Spread $\frac{2}{3}$ of the batter in greased 10 x 15 jelly roll pan or two 8 x 12 shallow pans.
7. Spoon filling and its juice on top of batter,
8. Spread as evenly as possible over batter.
9. Drop remaining batter by spoonful on top of the filling. There may be large spaces between mounds.
10. Bake at 350 for 18 minutes or until done.
11. While cake is still warm, drizzle a glaze of 2 cups powdered sugar, 1 tsp. of vanilla, dash of salt and $\frac{1}{4}$ cup evaporated milk. (you may use more or less evaporated milk depending on desired thickness of the glaze)

Maraschino Cherry Cake

Batter

2 1/2 C sifted cake flour.

1 1/2 C sugar.

3 1/2 tsp baking powder.

1 tsp salt.

1/2 C vegetable shortening.

1/2 C chopped maraschino cherries.

3/4 C evaporated milk

1/4 C maraschino cherry juice

1 tsp vanilla

2 tsp almond extract

4 egg whites unbeaten

1/2 C chopped pecans

Buttercream Frosting

4 C powdered sugar

4 Tbsp butter

1 tsp almond extract

8 Tbsp cherry juice approximately

Instructions:

Preheat oven to 350 degrees. Grease and flour 2- 9 inch round cake pans. In a large bowl add flour, sugar, baking powder, salt and whisk together. Add shortening set that bowl aside. In separate bowl, mix milk, cherry juice and extracts. Pour liquids into flour and beat with hand mixer 2 minutes. Add egg whites and beat for 2 more minutes. Fold in cherries and pecans. Divide between pans and bake for 25-30 minutes until tooth pick comes out clean. For frosting mix butter, powdered sugar and add juice a Tbsp at a time until favored consistency. Mix in almond extract then spread over completely cooled cakes.

Elsie's Kountry Kitchen

THE FARMER'S EXCHANGE

Friday, June 16, 2023

CHERRY DREAM DUMP CAKE

8 oz. tube refrigerated
crescent rolls

2 (8 oz.) pkgs. cream
cheese, softened

1 c. granulated sugar

1 tsp. vanilla extract

3 Tbsp. brown sugar

2 tsp. ground cinnamon,
divided

12 oz. can cherry pie fill-
ing

18.5 oz. pkg. yellow cake
mix

$\frac{3}{4}$ c. unsalted butter, cut
into $\frac{1}{4}$ " pieces

*Preheat the oven to
325°. Coat a 9x13" glass
baking dish with cooking
spray. Unroll the crescent
rolls into the prepared dish
and pinch the seams together.

Beat the cream cheese,
granulated sugar and the
vanilla together in a bowl.
Spread the cream cheese
mixture over the crescent
roll dough layer. Sprinkle
the cream cheese spread
with the brown sugar and 1
teaspoon of the cinnamon.

Pour the cherry pie fill-
ing over the brown sugar
layer. Sprinkle the cake mix
over the cherry pie filling
then sprinkle the butter over
all. Top mixture with the
remaining cinnamon.

Wrap aluminum foil
under the baking dish to
keep the crescent dough
from burning. Bake until
the cake is cooked through,
about 1 hour. Cool cake
about 10-15 minutes before
serving. —16 servings.

Very Cherry Cake for the President... with a Cherry on Top!

Cake:

2 ½ cups cake flour, spooned and leveled

2 teaspoons baking powder

1/2 teaspoon baking soda

1 teaspoon salt

3/4 cup butter, softened

1 ¾ cups granulated sugar

5 large egg whites, at room temperature

1/3 cup sour cream, at room temperature

¼ teaspoon almond extract

¼ cup maraschino cherry juice

1/2 cup whole milk, at room temperature

Preheat oven to 350°F (177°C). Grease three 8-inch round cake pans, line with parchment paper rounds, then grease the parchment paper.

Whisk the cake flour, baking powder, baking soda, and salt together. Set aside.

Using a handheld or stand mixer fitted with a paddle attachment, beat the butter and sugar together on high speed until smooth and creamed, about 2 minutes. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Beat in the egg whites on high speed until combined, about 2 minutes. Then beat in the sour cream and almond extract. Scrape down the sides and up the bottom of the bowl as needed. With the mixer on low speed, add the dry ingredients until just incorporated. Combine maraschino cherry juice and milk. With the mixer still running on low, slowly pour in the milk *just* until combined. Do not overmix.

•Pour batter evenly into cake pans. Bake for around 24–25 minutes or until the cakes are baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it is done. Allow cakes to cool completely in the pans set on a wire rack. The cakes must be completely cool before frosting and assembling.

Cherry filling

2 tablespoons cornstarch ½ cup granulated sugar
1 ½ tablespoons water 1 teaspoon lemon juice
2 ¼ cups frozen cherries

Mix the cornstarch and water together in a small bowl until combined and milky. Set aside. In a medium saucepan, combine the cherries, sugar, and lemon juice. Stirring occasionally with a rubber spatula or wooden spoon, cook over medium heat until the cherries begin to release their juices—about 4-6 minutes. Stir in the cornstarch mixture, then bring to a boil while stirring often. Once boiling, remove from heat. Allow to cool completely at room temperature. The filling can be made up to 5 days in advance and stored in the refrigerator.

Cherry Buttercream Icing:

1 cup organic all vegetable shortening
1 cup butter, softened
¼ cup whole milk
½ teaspoon salt
6 cups confectioner's sugar
1 teaspoon vanilla extract
¼ tsp. almond extract
½ cup prepared cherry filling

In a bowl of a stand mixer fitted with whisk attachment, add the butter, shortening and salt. Whip for 3 minutes on medium-high, scraping sides occasionally. The mixture will be light and fluffy. Add one half of the confectioner's sugar and mix on lowest speed until fully combined. Add remaining confectioner's sugar and continue to mix on low until incorporated. Add milk and vanilla extract. Mix on low to combine then turn mixer to medium speed and whip 2-3 minutes, scraping bowl as needed. Stir in cherry filling. Yields 6 cups

Cherry "yum" crumbs:

22 vanilla sandwich cookies (I used Golden Oreos)
1 3.4oz box of black cherry jello
¼ cup melted butter

Preheat oven to 350. Crush cookies in a food processor or in a Ziploc bag with a rolling pin. In a bowl combine the cookies and jello mix. Mix well. Add the melted butter and stir until everything is combined well. On a parchment-lined baking sheet spread the crumble into an

even layer. Bake for 7-8 minutes. The crumble will melt into one layer. Let the crumble cool. You can speed this process up by placing it in the fridge. Once the crumble has cooled place it back into the food processor or Ziploc bag and crush again. Once the crumble is in small pieces you can store them in an airtight container.

To assemble cake:

Place one cake layer on a cake board or plate. Add desired amount of filling to the top of the layer and spread evenly to edges. Continue to repeat this process until all the layers are stacked. Spread a very thin layer of icing all over the cake (crumb coat). Chill cake for 30 minutes until icing is firm to the touch. Ice the cake as desired. Press crumbs around bottom of cake. Using a pastry bag fitted with a 1M tip, create swirls of icing around top edges of cake. Decorate with fresh cherries.