

Cherry Cake by Food Storage Moms

Ingredients:

2-1/2 cups bread flour

1 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

1/2 teaspoon cloves

1 teaspoon nutmeg

1 can dark cherries, pitted, chopped and drained

3/4 cup butter

1-1/4 cups sugar

3 eggs, beaten

1/2 cup milk or 1/4 cup cherry juice and 1/4 cup milk

Instructions:

Preheat the oven to 375 degrees and grease a 9-inch by 13-inch pan. Cream the sugar and butter with eggs and beat well. Add the remaining dry ingredients and the liquid alternately. Add the cherries and nuts. Mix thoroughly and pour into the greased pan. Bake for 35 minutes or until a toothpick comes out clean.