

CHERRY UPSIDE-DOWN CAKE

OVEN 350—12 inch Pyrex pan

Drain 2 #2 cans sour pie cherries. Save juice.

Grease pan with butter; sprinkle 1\2 cup brown sugar over bottom. Spread drained cherries over bottom.

Sift together:

1-3\4 cups flour,
2 teaspoons baking powder
1\2 teaspoon salt

Mix together:

1\3 cup margarine, softened
1 cup sugar
1 egg
3\4 cup milk
1 teaspoon vanilla

Mix well, add flour mixture and beat until smooth. Pour over cherries in pan. Bake 35 to 45 minutes.

Serve with hot cherry sauce.

CHERRY SAUCE

Combine in a saucepan:

1\2 cup sugar
2 tablespoon cornstarch
1-1\2 cup cherry juice (juice plus water)

Stir well to mix. Cook until thick, stirring constantly. Remove from heat and add 1\8 teaspoon almond extract.

Edna Boulet