

Recipes provided by [Bakers Brigade volunteers](#) for February 19, 2018 Memory Café: Presidents Day (featuring cherry desserts)

Coconut Cherry Snack Cake

1 ½ cup butter or margarine, softened
3 cups sugar
6 eggs
2 teaspoons vanilla extract
1 teaspoon almond extract
2 ¾ cups flour
1 cup flaked coconut
1 cup walnuts or pecans, chopped
1 jar (10 ounces) maraschino cherries, chopped and drained

In a mixing bowl, cream butter and sugar. Add eggs, one at a time beating well after each addition. Beat in extracts. Add flour; beat until blended. Fold in coconut, nuts and cherries. Spread into two greased 13x9 x2 baking pans. Bake at 350 degrees for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on wire racks. Yield: 2 cakes.

Chocolate Cherry Cake

1 package (18 ¼ ounces) chocolate fudge cake mix
2 eggs
1 teaspoon almond extract
1 can (21 ounces) cherry pie filling
1 cup sugar
1/3 cup milk
1/3 cup butter or margarine
1 cup (6 ounces) semisweet chocolate chips

In a bowl combine cake mix, eggs and extract. Add pie filling; mix well. Spread into a greased 9x13 baking pan. Bake at 350 degrees for 18-22 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, in a saucepan, combine sugar, milk and butter. Cook and stir until sugar is dissolved. Remove from heat and add chocolate chips; stir until melted. Pour over warm cake. Cool completely before slicing. Store cake in refrigerator.

Pretzel Torte

Crust:

2 C butter

1-1/2 C sugar

4 C crushed pretzels

Melt butter in pan and add sugar. Blend in pretzels.

Reserving 2 C for topping, press the remaining crumbs into 13" x 9" pan.

Filling:

2 8-oz. packages Philadelphia cream cheese

4 envelopes Dream Whip

1 cup powdered sugar

2 cans cherry pie filling

Blend cream cheese and powdered sugar in large bowl.

Make Dream Whip as directed on the package.

Mix together and spread 1/2 of cheese mixture on crust.

Place cherries on top of this and add remaining cheese mixture on top of the cherries.

Sprinkle reserved pretzel topping on top.

Refrigerate 1-2 hours before serving.

Cheery Cherry Cookies

1 cup packed brown sugar

¾ cup butter, softened

1 large egg

2 tablespoons milk

1 teaspoon vanilla extract

2 cups flour

½ teaspoon salt

½ teaspoon baking soda

½ cup maraschino cherries, drained and chopped

½ cup shredded coconut

½ cup chopped pecans

In a large bowl, cream brown sugar and butter until light and fluffy. Beat in the egg, milk and vanilla. In another bowl, mix the flour, salt and baking soda; gradually beat into creamed mixture. Stir in the cherries, coconut and pecans.

Drop by teaspoonfuls onto ungreased baking sheets. Bake at 375 degrees for 10-12 minutes or until golden brown. Remove to wire racks to cool. Yield: 4 dozen.

Cream Cheese Tarts

2 packages cream cheese (8 oz.)
1 cup sugar
1 teaspoon vanilla extract
2 eggs
12 vanilla wafers
1 can cherry pie filling (21 oz.)

Preheat oven to 350 degrees.

Place a paper cupcake liner in each cup (12 total) of muffin pan.

Beat cream cheese with electric mixer until fluffy. Add sugar and vanilla, beat well. Add eggs, one at a time, beating well after each egg.

Place a vanilla wafer FLAT side down in each muffin cup. Spoon cream cheese mixture over wafers, filling each $\frac{3}{4}$ full.

Bake for 20 minutes.

Allow tarts to cool completely before filling. When you remove tarts from oven they will be puffed up, but the center will sink as the tarts cool. When cool, place a couple of spoonfuls of cherry pie filling in sunken center of each tart.

Chill thoroughly before serving.

Cherry Pound Cake

Cream together:

1 package cream cheese (8 oz.)
1 cup margarine
1 $\frac{1}{2}$ cup sugar
1 $\frac{1}{2}$ teaspoon vanilla

Beat in slowly 4 eggs.

Add 2 $\frac{1}{2}$ cup cake flour + 1 $\frac{1}{2}$ teaspoon baking powder.

Fold in 1 cup maraschino cherries, chopped and drained and $\frac{1}{2}$ cup pecans.

Pour into greased 10 in. cake pan or loaf pan. Bake 350 degrees for 45 minutes.

Glaze:

1 cup powdered sugar, plus 2 tablespoons milk. Whisk together and spoon over cooled cake.