



Cherry Pudding

Servings: **6 servings**

Ingredients

2 cups unsifted all-purpose flour
3/4 cup light brown sugar - (packed)
3 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
3 tablespoons vegetable shortening or butter melted
1 large egg lightly beaten
2 teaspoons vanilla extract
2 cups pitted fresh or very well drained
frozen or canned cherries
Warm milk (optional)

Directions

Preheat oven to 350 degrees. Grease an 8-inch square-baking pan.

Combine flour, brown sugar, baking powder, and salt in a medium bowl. Add milk, shortening, egg, and vanilla; stir just until combined. Fold in cherries and pour into greased pan.

Bake 25 to 30 minutes or until center springs back when lightly pressed. Cool 15 minutes. Cut into 6 rectangles and serve warm from pan with warm milk to pour over it, if desired.

This recipe yields 6 servings.

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