tested and selected

CHERRY
Recipes

MISS MICHIGAN CHERRIES

FREMONT CANNING CO.
FREMONT, MICHIGAN
FROZEN CHERRY CUSTARD

8 servings

1 cup sugar
1 tablespoon flour
Pinch of salt
2 cups milk
1 egg
1 cup sour pitted cherries with juice
1 tablespoon lemon juice
2 teaspoons vanilla
1 cup whipping cream

Mix sugar, flour and salt. Add milk which has been scalded; cook in double boiler for 15 minutes. Add egg slightly beaten and cook until thickened. Cool. Add cherries which have been cut up, the cherry liquid, lemon juice, vanilla and then fold in the cream which has been whipped stiff. Freeze.

CHERRY BAVARIAN CREAM

6 servings

1 tablespoon gelatine
¾ cup cold water
2 cups (No. 2 can) sour pitted cherries
½ to ⅔ cup sugar
1 tablespoon lemon juice
¼ teaspoon salt
1 cup whipping cream

Soak the gelatine in the cold water. Liquefy the softened gelatine over hot water, add some of the cherry juice and stir into the cherries and juice. Add sugar, lemon juice and salt and stir until dissolved. Chill the mixture and when beginning to thicken fold in the cream which has been whipped. Rinse large mold (1 pint size) in cold water and fill with the cream mixture. Set in a cold place. To serve, unmold on a large plate and garnish with whipped cream and whole red cherries.

CHERRY TARTS

Bake pie crust over inverted patty pans or bake inside large sized muffin tins, pricking the crust and putting dry navy beans in bottom to prevent crust from rising.

Fill baked shell with drained cherries which have been mixed with sugar, sprinkle with ground cloves and top with whipped cream.
CHERRY ICE

6 servings

\[\frac{3}{8}\text{ cup sugar} \quad \frac{1}{2}\text{ lemon, juice}\]
\[1\text{ cup water and cherry juice} \quad 1\text{ tablespoon gelatine}\]
\[\text{No. 2 can sour pitted cherries, drained} \quad 1\text{ egg white}\]

Boil sugar and cherry juice to which enough water has been added to make one cup, for 15 minutes. Grind the cherries through food chopper or press through fine sieve. Soak the gelatine in the lemon juice for five minutes, then add to the hot syrup. Cool before adding the cherry pulp. Pour into freezing trays. When quite stiff remove from trays, beat until light and then fold in the stiffly beaten egg whites. Return to the trays and freeze for about 3 hours.

BAKED OR STEAMED CHERRY PUDDING

\[\frac{1}{4}\text{ cup butter} \quad \frac{1}{2}\text{ cup milk}\]
\[\frac{1}{2}\text{ cup sugar} \quad 2\text{ teaspoons baking powder}\]
\[1\text{ egg} \quad 1\frac{1}{4}\text{ cups sifted flour}\]
\[1\text{ cup sour pitted cherries, drained}\]

Cream the butter, gradually add the sugar, then beat in the egg. Add the cherries. Sift the baking powder with the flour and add alternately with the milk. Place in individual heart molds, or in two large heart molds, cover with waxed paper and steam 45 minutes or bake 30 minutes at 350° F. Serve with whipped cream.

RED CHERRY SPONGE

5 servings

\[1\frac{1}{2}\text{ tablespoons gelatine} \quad \frac{1}{4}\text{ cup cold water}\]
\[1\text{ cup sour pitted cherries with juice} \quad \frac{1}{2}\text{ to } \frac{2}{3}\text{ cup sugar}\]
\[2\text{ egg whites}\]

Soak gelatine in cold water. Drain the cherries. Heat the cherry juice with the sugar, then pour over the gelatine and stir until dissolved. Cool until beginning to stiffen, then add the cherries and the whites of eggs beaten stiff. Mold in individual dishes and chill.

Serve with custard sauce made of the egg yolks.
HOT CHERRY SAUCE
For Puddings or Ice Cream
3 to 4 servings

2 tablespoons flour  1 cup cherries
⅔ cup sugar  1 tablespoon butter
1 cup cherry juice  Few grains salt

Mix flour and sugar, add the cherry juice and mix until smooth. Cook over hot water, stirring constantly, until thickened. Add cherries, butter and salt. This may be used cold.

CHERRY CUSTARD
6 servings

1 No. 2 can sour pitted cherries  5 eggs
1 cup sugar

Beat the eggs. Cut up the cherries (with scissors) and add cherry juice and sugar. Rinse either a large custard mold or individual molds with cold water. Fill with cherry mixture, cover and bake in a moderate oven until custard is set, (325-350° F.), about one hour. Test with a cold knife thrust into custard, custard is done when it comes out clean. Serve cold with whipped cream to which has been added a mixture of chopped blanched almonds and maraschino cherries.

CHERRY FRUIT PUNCH
2 quarts

1 No. 2 can sour pitted cherries  ⅔ cup lemon juice
1 cup strong hot tea  1 pint ginger ale
1 cup sugar  1 pint charged water
¾ cup orange juice  1 orange sliced very thin

Empty the drained liquid from the can of cherries into a saucepan, add the sugar and bring to the boiling point. Stir until sugar is dissolved. Remove from fire, add the hot tea and then cool. Add the other ingredients, including the cherries, and serve very cold in punch glasses. Some variation in sugar may be necessary. A dash of ginger syrup or a little almond extract may be added.
CHERRY CHIFFON PIE

One 9-inch Pie

1 tablespoon gelatine  
1/4 cup cold water  
4 egg yolks  
1/2 cup sugar  
1/4 teaspoon salt  
1 tablespoon lemon juice  
2 cups (No. 2 can) sour pitted cherries  
4 egg whites  
1/2 cup sugar

Soak gelatine in cold water. Cook slightly beaten egg yolks, 1/2 cup sugar and salt over boiling water until of custard consistency. Add the soaked gelatine to hot custard and stir until dissolved. Place in refrigerator and when beginning to congeal add the lemon juice, the drained cherries which have been cut up, then fold in the stiffly beaten whites into which the other 1/2 cup sugar has been beaten.

Pour into a previously baked pie shell or a cornflake pastry shell and chill. Before serving spread over pie a thin layer of whipped cream.

The pie filling may be poured into sherbet glasses instead of into a pie shell, chilled until set and served with whipped cream.

CHERRY COBBLER

5 servings

1 No. 2 can sour red cherries  
3/4 to 1 cup sugar  
1 egg  
1/2 cup sugar  
1 1/2 tablespoons melted butter  
3/4 cup sifted flour  
3 1/2 tablespoons quick cooking tapioca  
2 tablespoons butter  
3/4 teaspoon baking powder  
3/4 teaspoon salt  
3/4 cup milk  
3/4 teaspoon almond extract

Drain cherries. To the liquid add the sugar, tapioca and stir while heating. Boil three minutes, until tapioca has thickened. Add butter; cool slightly, then add cherries. Pour into a greased pan or casserole, 4 by 8 inches.

Beat the egg, add sugar and beat until smooth and creamy. Add the butter and beat. Sift the flour, baking powder and salt together and add alternately with the milk. Add almond extract. Pour batter over the cherries and bake at 400° F. for 35 minutes, or until cake is baked all the way through.
CHERRY PIE
6 servings

2 No. 2 cans red pitted sour cherries
1 1/2 cups sugar
4 tablespoons flour
1 tablespoon butter
3/8 teaspoon almond extract
Dash cinnamon
Pastry for two crust pie

Drain the cherries. To the juice from one can add the sugar and flour which have been mixed together. Cook, stirring constantly, until mixture boils and is thickened. Add butter, the drained cherries from both cans, and cool. Line a 9-inch pie pan with pastry, build up the edge with the fingers, then add the cherries, the almond extract and cinnamon sprinkled over the cherries. Cover with the top crust.

Bake about 15 minutes in a hot oven (450° F.), then reduce the temperature to 350° F. and bake about 30 minutes longer.

CHERRY ICE CREAM
About 2 quarts

1 No. 2 can sour pitted cherries
2 cups sugar
1/4 teaspoon salt
3 pints thin cream
1/8 teaspoon grated lemon rind

Cut up the cherries (using scissors) very fine. Scald the cream in a double boiler; add the sugar and stir until dissolved. Cool. Add the other ingredients including the cherry juice. Freeze.
**RED CHERRY ROLL**  
Spry Tested Recipe  
6 servings

1 cup sugar  
1 tablespoon flour  
2 cups cherry juice  
1 tablespoon butter  
1 1/2 cups sifted flour  
2 1/4 teaspoons baking powder  
1/4 teaspoon salt  
2 tablespoons shortening  
1/2 cup milk  
2 cups (No. 2 can) red cherries

Mix sugar and flour. Add cherry juice and boil 1 minute. Add butter and let stand.

Sift flour with baking powder and salt and cut in the shortening thoroughly. Add milk, mixing until soft dough is formed. Turn out on floured board, knead lightly for about 20 seconds and roll into an oblong about 1/4 inch thick. Spread cherries on the dough, roll like a jelly roll and press edges together. Cut into 1 1/2 inch slices. Place slices in greased pan and pour cherry juice over the top. Bake in moderately hot oven (425° F.) for 25 to 30 minutes.

**DEEP-DISH CHERRY TAPIOCA**  
General Food Tested Recipe  
8 servings

1 No. 2 can sour pitted cherries  
3/4 cup minute tapioca  
1 teaspoon salt  
4 cups hot water and cherry juice  
1 cup brown sugar (firmly packed)  
1 tablespoon lemon juice  
3/8 teaspoon nutmeg  
1/2 teaspoon cinnamon  
2 tablespoons melted butter

Add minute tapioca and salt to water and cherry juice and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Place cherries in greased baking dish, add the lemon juice, mixture of sugar and spices and dot with butter. Add tapioca mixture and bake in a moderate oven (350° F.) 45 minutes. Serve plain or with cream.
JELLIED CHERRIES
5 servings

1 tablespoon gelatine
\( \frac{1}{4} \) cup cold water
1 No. 2 can sour pitted cherries
1 cup sugar
\( \frac{1}{2} \) cup whipping cream

Soak gelatine in cold water. Drain the cherries and heat the juice to boiling. Dissolve the gelatine in the hot cherry juice, add the sugar and stir until dissolved. Add the cherries. Put into a mold which has been rinsed with cold water and chill thoroughly for a couple of hours. Unmold and serve with whipped cream.

CHERRY FLUFF

Drain a No. 2 can of sour red pitted cherries. Force through a fine sieve. Measure the pulp. For each \( \frac{1}{2} \) cup of fruit pulp use the white of one egg beaten stiff, 4 or 5 drops of lemon juice or almond extract, 3 or 4 grains salt and from \( \frac{1}{8} \) to \( \frac{1}{2} \) cup sugar. Beat the egg whites until stiff, then beat the sugar into them, add the fruit pulp and flavoring. Use an egg beater for the entire process. When stiff pile lightly in a serving dish or in individual serving glasses. Chill thoroughly. If allowed to stand too long the liquid may separate out.

One egg white and \( \frac{1}{2} \) cup fruit pulp will serve three.