

# Cherry Kuchen

Makes: 48 Servings

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Ingredients	Weight	Measure
5 + 1 Frozen tart cherries, thawed	3 pounds	
Firmly packed brown sugar	12 ounces	1 1/2 cups
All-purpose flour	4 ounces	1 cup
Regular or quick-cooking oats	4 ounces	1 1/2 cups
Ground cinnamon		2 teaspoons
Margarine	4 ounces	1/2 cup
Sugar	2 1/3 oz	1/3 cup
Margarine	4 ounces	

Granulated sugar	1 pound	2 1/4 cups
Eggs, slightly beaten	5 ounces	3 eggs
All-purpose flour	1 1/2 pounds	6 cups
baking powder	1 ounce	2 1/3 tablespoon:
Salt		1 teaspoon
Ground nutmeg		1 teaspoon
Milk		2 cups

## Directions

1. Measure out 3 pounds of cherries, then allow them to drain while preparing the rest of the recipe.
2. To prepare topping: Combine brown sugar, flour, oats, cinnamon; cut in margarine until mixture is crumbly. Set aside.

3. To prepare batter: Combine margarine and granulated sugar with electric mixer. Add eggs; mix well. Combine flour, baking powder, salt and nutmeg. Add flour mixture and milk alternately to creamed mixture. Pour batter into a greased 20 x 12 x 2-inch baking pan.

4. Bake in a preheated 350-degree oven for 45 to 50 minutes. Cool slightly before cutting into squares.

5. Crumble remaining of oats mixture evenly over pie filling layer.

**Source:** Cherry Marketing Institute