

# Cherry Pandowdy

Makes: 50 Servings

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Ingredients	Weight	Measure
5 + 1 Frozen tart cherries, thawed	10 pounds	
Eggs		8 eggs
Water		1 1/2 cup
Butter or margarine, melted		1 cup
Vanilla extract		1 tablespoon
All-purpose flour	1 pound	4 cups
Old-fashioned or quick- cooking rolled oats, uncooked		1 cup

	Granulated sugar	1 cup
baking powder		1 1/2 tablespoon
Ground nutmeg		1 teaspoon

## Directions

1. Drain 3 cups of juice from cherries; discard juice. Portion cherries with remaining juice into two 18 x 12 x 2-inch baking pans.
  2. To prepare the topping, beat eggs with water, butter and vanilla.
  3. Combine flour, oats, sugar, baking powder, nutmeg and salt. Stir into egg mixture just until blended.
  4. Bake in a preheated 400 degree F oven for 40 to 45 minutes, or until bubbly and golden.
  5. Cut each pan 5 x 5. Serve warm.
- Source:** Cherry Marketing Institute