

## Cherry Almond Cake



½ lb butter, softened  
1¾ cup sugar  
4 eggs  
1 teaspoon almond extract  
½ teaspoon salt  
1½ baking powder  
3 cups flour  
3 20-oz cans cherry pie filling (or your choice of fruit filling)

In large mixing bowl, cream butter and add sugar. Stir in eggs, almond extract, salt, baking powder and mix until well blended. Add flour ½ cup at a time until all flour is added.

Take out 1 cup of batter and set aside.

Pour remaining batter into greased bottom of 11" x 17" cookie sheet and spread to cover pan. Pour filling on top of batter and spread to cover. Using set aside batter, randomly drop small spoonfuls of batter on top of filling.

Bake at 350° for about 45 minutes or until top is a golden brown.

Recipe submitted by

*Dave Zyla*

Beatrice Connectivity Service Engineer



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