

GLUTEN FREE TART CHERRY CAKE

INGREDIENTS:

1. Gluten Free Yellow Cake Mix {Betty Crocker}
2. Milk
3. Eggs
4. Butter
5. Vanilla
6. One Pint Tart Cherries
7. Powdered Sugar

PREPARATION:

Prepare cake mix according to the directions except reducing the milk to 1/2 cup. Spread the batter into a greased 13x9x2 baking pan. Spoon tart cherries evenly over the batter. **{DO NOT DISPOSE THE JUICE.}** Sprinkle 2 tablespoons of tart cherry juice evenly over the cherries.

Bake the cake at 350 degrees for 25-28 minutes or until the cake is lightly golden. Cool and then sprinkle with sifted powdered sugar. Cake serves 12.