Cherry Pound Cake

Description

Just as the name indicates, this is truly a cherry flavored pound cake, which is tempting, delicious and makes a lot of servings. Topped with a cream cheese, cherry frosting. It makes an attractive addition to any meal.

Summary

Yield: 10
Source: Cindy Carswell
Prep Time: 20 minutes
Category: Cakes
Cuisine: American
Tags: Cherry pound cake

Ingredients

- 1/2 lb butter or margarine
- 1 lb box powdered sugar
- 5 eggs
- 1 tsp vanilla extract
- 3 cups Sifted cake flour
- 1/2 tsp salt
- 2 tsps baking powder
- 1 cup milk
- 1 pkg Coconut or 1 can about 3 1/2 ounces
- 1/2 cup nuts, chopped
- 1 jar Maraschino cherries, chopped, & drained about 1/2 cup (reserve juice)
- Frosting
- 3 ozs cream cheese, softened
- 1 cup Sifted confectioners' sugar
- Cherry juice

Instructions

Cream sugar and butter well, add eggs, one at a time, beating well after each addition. Add vanilla; add sifted flour with the baking powder and salt, alternately with milk. Beat thoroughly until the dough is light in color. Last of all fold in the nuts, coconut and cherries, which on have been drained on paper towel and chopped. Turn into a 10" tube pan and bake at 350° oven for one hour.

For the Frosting:
Cream the cream cheese and sifted confectioners' sugar together. Add cherry juice to make it to the consistency for spreading. Frost cake and decorate with chopped cherries and coconut.

Notes

Cindy found a newspaper clipping with this recipe on it and written on it was, "Nell really good" in Mary Cooper's handwriting. So if Mrs. Mary said it was good, it had to be.