

# Cherry Pudding

Prep Time: 15 min

Cook Time: 40 min

Total Time: 55 minutes

## Ingredients:

	cake
1 cup	sugar
2 tablespoons	butter, softened
1	whole egg
1 cup	all-purpose flour
1 teaspoon	baking powder
1/8 teaspoon	salt
1/2 cup	whole milk
1 can	(15 oz. size) cherries in syrup (not cherry pie filling), drained, juice reserved
1/2 cup	pecans, finely chopped
	sauce:
1 cup	juice from cherries (add water to make 1 cup if necessary)
1 cup	sugar
1 tablespoon	all-purpose flour
1 tablespoon	butter
1/2 teaspoon	vanilla extract
	unsweetened freshly whipped cream



## Directions:

Preheat oven to 325 degrees. Generously butter a square 9 x 9-inch baking dish. Cream sugar and butter. Add egg and mix well. Sift flour, baking powder, and salt then

add to mixing bowl alternatively with milk. Add cherries and chopped nuts and mix gently. Pour batter into buttered pan and smooth out the surface. Bake for 40 minutes, or until golden brown on the surface and no longer jiggly. While cake is baking, make the sauce by combining cherry juice, sugar, and flour in a small saucepan. Boil for 8 to 10 minutes, or until thick. Turn off heat and stir in 1 tablespoon butter and vanilla extract. Drizzle 1/3 of the sauce on the cake as soon as you remove it from the oven. Spread to distribute over the surface and wait ten minutes before serving so the sauce will seep into the top of the cake a bit. Spoon out pieces of warm, sticky cake and top with unsweetened whipped cream.

Source: [thepioneerwoman.com](http://thepioneerwoman.com)