

Cherry Pudding

Ingredients

1 cup of sugar	½ cup of milk
1 pt of cherries, pitted	1 cup of flour
½ cup of hot water	1 teaspoon of baking powder
1 tablespoon of shortening or butter	¼ teaspoon of salt
1 egg	

Directions

1. Preheat oven to 350 degrees fahrenheit.
2. In a medium saucepan, bring the cherries, half of the sugar, and hot water to a boil.
3. While the cherries simmer, mix together the flour, baking powder, salt, and the rest of the sugar. Then mix in the butter, egg, and milk.
4. Pour the batter into a greased baking dish (8x8 and 9x13 will both work.)
5. Pour the hot cherry mixture over the batter; do not stir.
6. Bake for 45 minutes, or until a toothpick inserted into the center comes out clean.
7. Serve warm with vanilla ice cream.