

# CHERRY KNUCHEN

Last Modified: NEVER

PREP: 15 Min

COOK: 30 Min

OVEN: 375

F EASY

MOM K'S - DESSERT

MAKES 8 SERVINGS

| QUA | MEASURE | INGREDIENT                          | PROCESS   |
|-----|---------|-------------------------------------|-----------|
| 5   | Cups    | Sour (Tart) Montmorency Cherries    | Pitted    |
|     |         | Use either fresh or frozen Cherries | Room Temp |
| 1/4 | Cup     | Granulated Sugar                    |           |

## DOUGH

|   |       |                          |        |
|---|-------|--------------------------|--------|
| 1 | Tbsp  | Unsalted Butter          | Soft   |
| 1 | Large | Egg                      | Beaten |
| 1 | Tsp   | Vanilla Extract          |        |
| 1 | Cup   | Sweetened Condensed Milk |        |
| 2 | Cups  | All Purpose Flour        |        |
| 2 | Tsp   | Baking Powder            |        |

## CRUMB TOPPING

|     |      |                   |        |
|-----|------|-------------------|--------|
| 1/2 | Cup  | All Purpose Flour |        |
| 3/4 | Cup  | Granulated Sugar  |        |
| 4   | Tbsp | Unsalted Butter   | Melted |

## PREPARATION

|                |  |
|----------------|--|
| <b>FACTOID</b> | We enjoyed this dish many times every fall because of the huge Montmorency (Sour) Cherry Tree in the back yard. During the winter, Mom used her own frozen Cherries.                                   |
| <b>TOOLS</b>   | 1) Medium Mixing Bowl<br>2) Glass 9 X 13 Baking Dish   |
| 1              | <b>DOUGH:</b> In a medium mixing bowl, Beat the Egg until no white streaks remain, Mix in the Flour, Baking Powder, Condensed Milk, vanilla and the Butter a few lumps are OK..                        |
| 2              | <b>DOUGH:</b> Spray the baking dish with non-stick cooking spray. Roll the Dough into the dish and spread out evenly with your fingers.  |
| 3              | <b>CHERRIES:</b> Spread the Cherries on top of the Dough in a single layer. Sprinkle the 1/4 cup of Sugar evenly on top of the Cherries.   |
| 4              | <b>CRUMB TOPPING:</b> Melt the Butter in a medium mixing bowl, Stir in the Flour and Sugar until the Butter dampens everything.  |
| 5              | <b>CRUMB TOPPING:</b> Sprinkle the Crumb Topping evenly over the top of the Cherries.  |
| 6              | <b>BAKE:</b> Preheat the oven to 375 degrees with a rack in the middle. Bake the Knuchen for 30 to 35 minutes until the Dough is dry on a toothpick and the Crumb Topping has started to brown nicely. |
| <b>SERVE</b>   | Serve while hot with a large dollop of Whipped Cream on top.   |