

# Cherry-Chocolate Cake \*

- 1 package Pillsbury Devil's Food Basic Bundt\* Cake Mix
- 3 eggs
- 1 cup water
- $\frac{1}{3}$  cup soft margarine or butter or oil
- 1 teaspoon almond or cherry extract
- $\frac{1}{2}$  cup coarsely chopped maraschino cherries

Preheat oven to 350°. Lightly grease a 12-cup Bundt<sup>†</sup> fluted tube pan. In large bowl blend Packet 1 (Cake Mix), eggs, water, butter and almond extract until moistened. Beat 2 minutes at medium speed (portable mixer use highest speed). Fold in cherries. Pour into prepared pan. Bake 35 to 45 minutes or until top springs back when touched lightly near center. Cool upright in pan on cooling rack 20 to 30 minutes; invert onto serving plate. Blend Packet 2 (Glaze Mix) with  $1\frac{1}{2}$  tablespoons warm water. If necessary, add a few drops more water to make glaze consistency. Spoon over cooled cake. Store cake loosely covered. Makes 10-inch ring cake.

**HIGH ALTITUDE — ABOVE 3500 FEET.**

Preheat oven to 375°. Add  $\frac{1}{4}$  cup flour to dry cake mix. Increase water to  $1\frac{1}{4}$  cups and eggs to 4. Follow directions in Basic Recipe. Bake at 375° for 25 to 35 minutes.