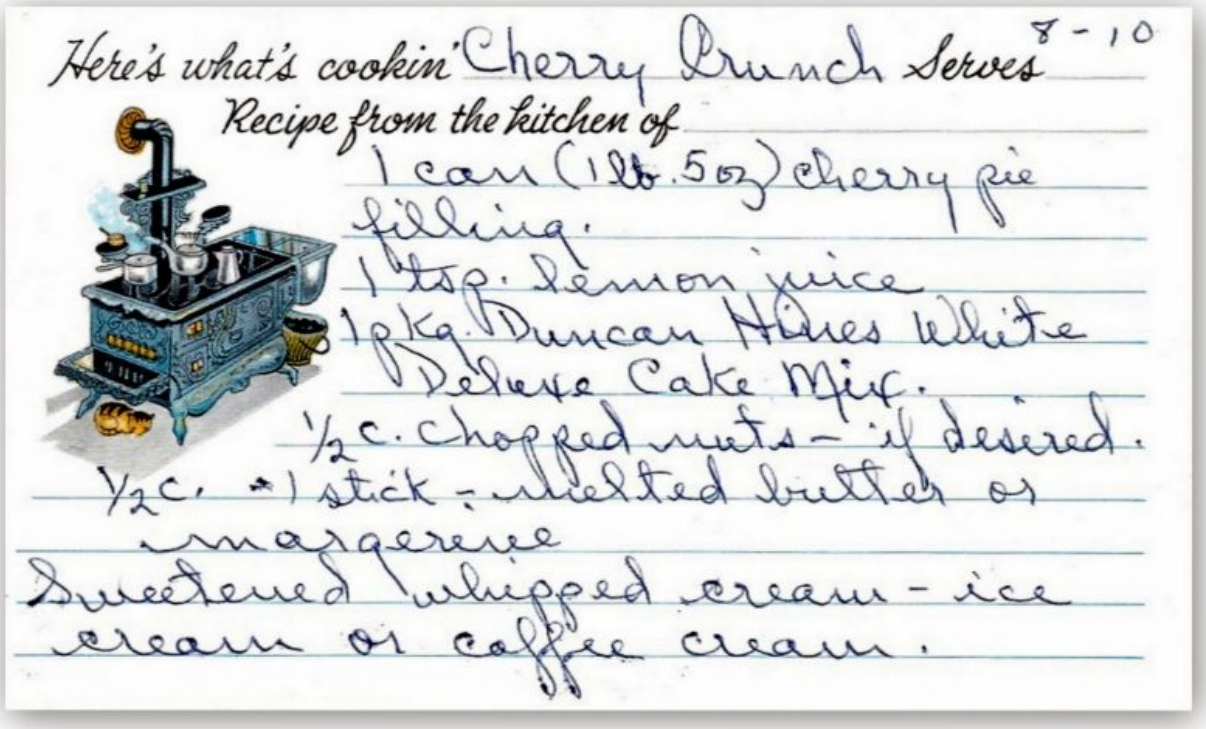
Cherry Crunch

Cherry Crunch is an easy baked dessert made with cherry pie filling and a crumbly topping of white cake mix, butter and optional nuts. Baked until golden brown and served warm with ice cream or whipped cream, it's a simple shortcut dessert with plenty of old recipe-box charm.


Here's what's cookin' Cherry Crunch Serves 8-10

Recipe from the kitchen of

1 can (1 lb. 5 oz) cherry pie filling.
1 tsp. lemon juice
1 pkg. Duncan Hines White Deluxe Cake Mix.
½ c. chopped nuts – if desired.
½ c. = 1 stick = melted butter or margarine
Sweetened whipped cream – ice cream or coffee cream.

Preheat oven 350°. Spread pie filling in bottom of 9" sq. pan. Sprinkle with lemon juice.

Combine dry cake mix, nuts & melted butter. (Mixt. will be crumbly)

Sprinkle over pie filling.

Bake for 40–50 minutes until golden brown. Serve with ice cream, whipped cream or coffee cream.

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