

A Pie To Make Cherry Lovers Go “Whoopie!”



Maraschino cherries are easy to use and can add color and flavor to a wide range of recipes.

(NAPSA)—While some believe that whoopie pies were first made in New England and others claim they originated as an Amish dessert, all agree that they are a delicious, all-American treat. Tradition has it that when children would find the treat in their lunch bag, they would yell “Whoopie!”

A whoopie pie actually resembles a sandwich. There are two soft cookies—usually chocolate—with a fluffy cream filling—often vanilla—in between.

Over time there have been variations, such as pumpkin or red velvet for the cookies. The fluffy cream center can vary as well. Here is a prize-winning twist that relies on Maraschino cherries for flavor and color.

Cherry Whoopie Pies

- 1 jar (10 oz.) Maraschino cherries**
- 1 pkg. (18½ oz.) red velvet cake mix**
- 3 eggs**
- ½ cup canola oil**
- 1 tsp. almond extract**
- Filling:**
- 1 can (16 oz.) cream cheese frosting**

- 1 carton (12 oz.) frozen whipped topping, thawed**
- 1 jar (10 oz.) Maraschino cherries, drained and chopped**

Cut 22 cherries in half (save remaining cherries for another use). In a large bowl, combine the cake mix, eggs, oil and extract; beat on low speed for 30 seconds. Beat on medium for 2 minutes.

Drop by tablespoonfuls 2 inches apart onto greased baking sheets. Top each with a cherry half. Bake at 350° F for 8–10 minutes or until edges are set. Cool for 2 minutes before removing to wire racks to cool completely.

For filling, beat frosting and whipped topping until blended; fold in chopped cherries. Spread filling on the bottoms of half of the cookies; top with remaining cookies. Store in the refrigerator.

Yield: about 2 dozen.

To learn more, visit the National Cherry Growers and Industries Foundation at www.nationalcherries.com.