

No Lie! February Is National Cherry Month



This colorful creation is filled with the natural goodness of tart cherries.

(NAPSA)—It's time for a jubilee because February is National Cherry Month. The ruby-red color of cherries is perfect for patriotic celebrations on Presidents' Day, romantic offerings on Valentine's Day or any special occasion during the month.

There is no limit to using delicious cherries in pies, salads, side dishes, appetizers and even main courses.

Cherries won the hearts of Americans long ago. European settlers brought cherry pits, which they planted as soon as they arrived in the New World. Today, the U.S. grows 250 to 300 million pounds of tart cherries each year.

This easy cherry-filled dessert is a luscious option for any special occasion:

Chocolate Angel Cake

- 1 package (16 oz.) angel food cake mix**
- ½ cup unsweetened cocoa**
- 1½ cups plus 2 tablespoons hot fudge topping, divided**
- 2 cups whipped topping or sweetened whipped cream, divided**
- 1 can (20 or 21 oz.) cherry pie filling, divided**

Mix dry cake mix ingredients with cocoa. Prepare cake mix according to package directions. Bake in a 10-inch tube pan in a preheated 350° oven as directed on package. Let cool as package directs.

When cake has cooled completely, carefully remove from pan. Cut horizontally in half. Place bottom half, cut side up, on serving plate. Spread with ¾ cup fudge topping. (Do not heat fudge topping.) Cover with 1 cup whipped topping, then half of the cherry pie filling.

Place top half of cake over cherries, cut side down. Spread with ¾ cup fudge topping. Cover with remaining 1 cup whipped topping and cherry pie filling. If you have extra pie filling, put it in the center of cake. Refrigerate 1 hour. Just before serving, warm remaining 2 tablespoons fudge topping and drizzle over top of cake.

Makes 12 servings.

For more recipes and other information about tart cherries, visit www.usacherries.com.