

*RECIPE FOR: Black Forest Cake with Applecreek Orchards'
Bourbon Cherry or Amaretto Cherry Preserves*

INGREDIENTS:

<i>1 pkg</i>	<i>Devils Food cake mix</i>	<i>4</i>	<i>eggs</i>
<i>1 small pkg</i>	<i>Chocolate Fudge Pudding mix</i>	<i>1/3 cup</i>	<i>oil</i>
<i>1 jar</i>	<i>Applecreek Orchards Bourbon or Amaretto Cherry Preserves</i>	<i>2/3 cup</i>	<i>water</i>

**Top with more Bourbon or Amaretto Cherry Preserves or try some
Applecreek Bourbon Fudge or Amaretto Fudge Sauce.*

DIRECTIONS:

- 1. Mix all ingredients together except cherry preserves. Batter will be thick.*
- 2. Add cherry preserves and mix together.*
- 3. Grease & flour a bundt pan. Pour in batter.*
- 4. Bake at 350° for 45-50 minutes. Cool for 5 minutes, invert onto a plate.*
- 5. Top with more Applecreek Cherry Preserves or warm Chocolate Sauce – Yum!*

Recipe ideas for Applecreek Orchards Bourbon or Amaretto Cherry Preserves

- Pour over a block of cream cheese and serve with crackers or vanilla wafers for an easy appetizer.
- Serve over cheesecake, ice cream, angel food cake, or pound cake to make your dessert even more tasty.
- Great for breakfast with crepes, over waffles or pancakes, or on warm biscuits, English muffins or toast.
- Make mini-cherry pies using phyllo dough or little tart crusts.®

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