

Black Forest Cake

(easy version)

1/2 cup butter

1 pkg. (2 layer) chocolate fudge cake mix

3/4 Cherry flavored brandy, instead of the brandy cherry liqueur or kahlua can be used

2 cans (21oz) cherry pie filling

1/2 cup chopped walnuts

In large bowl, cut butter into cake mix with pastry blender or knife. Mix in 1/4 cup brandy or substitute. Reserve 1 cup crumbs. In 9"X13" baking pan, firmly press remaining crumbs. Mix remaining brandy in pie filling.

Spread over crumbs. Toss walnuts in remaining crumbs. Sprinkle in cherries. Bake in preheated 350 degree oven 50 minutes or until bubbly. Serve with whipped cream, if desired.

Serves 8-10.

Enjoy