

# Cherry Cake



- Prep Time: 20 minutes
- Cook Time: 30 minutes
- Total Time: 50 minutes
- Servings: 9

## Ingredients:

1 cup flour  
1 cup sugar  
1 teaspoon baking soda  
½ teaspoon salt  
1 egg, beaten  
1 can cherry pie filling

## Butter Sauce:

1 cup sugar  
½ cup butter, cubed  
½ cup evaporated milk  
1 teaspoon vanilla extract

## Instructions:

1. Preheat the oven to 350 degrees.
2. In large bowl, combine the flour, sugar, baking soda and salt. Combine the egg and cherry pie filling; add to the dry ingredients.
3. Stir until well combined and pour into a greased 8 in baking dish or cake pan.
4. Bake 30-35 minutes, cool on a wire rack.

## Sauce:

1. Combine the sugar, butter and milk in a small saucepan.
2. Bring to a boil over medium heat, stirring occasionally.
3. Cook and serve for 5 minutes or until thickened.
4. Remove from heat and add vanilla.
5. Serve warm over cake.