

Betty's Quick and Easy Cherry Crunch Dessert Recipe



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In this video, Betty demonstrates how to make a delicious dessert called "Cherry Crunch." It is very quick and easy to make, and it is scrumptious!

Ingredients:

- 1 can (20 oz.) cherry pie filling (we use the kind with no sugar added.)
- 1 box white cake mix
- 1 stick of margarine or butter (room temperature)
- 1 cup of chopped pecans (or pecan pieces)

Pour the can of cherry pie filling into a deep dish baking dish. (You may use an oblong Pyrex dish.) In a large mixing bowl, combine the white cake mix with the margarine using a pastry blender (or fork). When the mixture is roughly the consistency of cornmeal, add the 1 cup of pecans and mix together. Sprinkle this mixture evenly over the pie filling in the deep dish. Place in a 350 degree oven for about 20 minutes. Increase or decrease the cooking time, so that it is browned to your liking. Enjoy!