



CHERRY-BANANA PUFF

This electric-skillet version of pudding cake tastes extra good with cream—

1½ cups sugar

¼ cup quick-cooking tapioca

**2 16-ounce cans pitted tart red cherries,
undrained**

2 cups sliced bananas (3 medium bananas)

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4 egg whites

½ teaspoon cream of tartar

¼ teaspoon salt

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4 egg yolks

⅔ cup sugar

¾ cup sifted cake flour

In electric skillet, combine the 1½ cups sugar and the tapioca; stir in *undrained* cherries. Let stand 5 minutes. Add bananas; bring mixture to boiling. Reduce heat; cook and stir till mixture is thickened and bubbly. Keep warm.

Beat egg whites till foamy; add cream of tartar and salt, beating to stiff peaks. Beat egg yolks till thick and lemon-colored; gradually add the ⅔ cup sugar, beating thoroughly. Fold yolk mixture into egg whites; fold in flour. Spread over cherry mixture in skillet. Cover skillet. Simmer (220°) for 25 to 30 minutes. Sprinkle top lightly with additional sugar and ground cinnamon, if desired. Serve warm. Makes 12 servings.

Cherry Pudding Cake



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