

# Cherry Coffeecake

**Makes:** 60 Servings

60 Servings

Ingredients	Weight	Measure
Butter or margarine	1/2 pound	1 cup
Granulated sugar	2 pounds	4 1/2 cups
Eggs	10 ounces	6 eggs
All-purpose flour	3 pounds	12 cups
baking powder		1/4 cup + 1 teaspoon
Ground nutmeg		2 teaspoons
Salt		1 teaspoon
Milk		1 quart
Cherry pie filling	7 pounds	1 can
Shredded Coconut	8 ounces	2 cups

## Directions

1. Combine margarine and granulated sugar with an electric mixer. Add eggs; mix well.
2. Sift together flour, baking powder, nutmeg and salt. Add flour mixture and milk alternately to egg mixture.
3. Divide batter evenly between 2 lightly greased 18 x 12 x 2-inch baking pans.
4. Spoon one-half (3 pounds, 8 ounces) cherry pie filling evenly over each pan of batter. Swirl cherries through batter with a spoon or knife.
5. Top each pan of batter with 4 ounces (about 1 cup) coconut.

6. Bake in a preheated 350-degree oven for 55 to 60 minutes, or until done. Let cool slightly before cutting.