

# Cherry-Nut Gingerbread

**Makes:** 60 servings

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Ingredients	Weight	Measure
Cherry pie filling	7 pounds	1 can
Vanilla extract		2 teaspoons
Ground ginger		1 teaspoon
Chopped pecans or other nuts	1/2 pound	
Gingerbread cake mix	5 pounds	1 package

## Directions

1. Combine cherry pie filling, vanilla and ginger. Spread evenly in a lightly greased 26 x 18 x 1-inch baking pan.
2. Sprinkle with pecans.
3. Prepare gingerbread mix, according to package directions. Pour batter (7 pounds, 8 ounces) over cherry mixture.
4. Bake in a preheated 375 degrees F oven for 35 to 40 minutes, or until done. Let cool slightly in the pan before cutting. Serve warm with whipped cream, if desired.

## Notes

Serving Tips:

Serve warm with whipped cream, if desired.