

## STAGECOACH CHERRY SQUARE

FAYE KISKER

2 sticks butter or margarine  
1 ½ cup sugar  
4 well beaten eggs  
2 cups sifted flour  
1 tsp vanilla extract  
1 tsp almond or orange extract  
1 can cherry pie filling  
Powdered sugar

Cream butter and sugar until creamy, add eggs and beat well. Add flavorings and sifted flour.

Spread batter in a well greased jelly roll pan 10 ½ by 15 ½ by 1".

Using a knife, mark batter into 28 squares—draw lines for 7 squares across and 4 the other way.

Put a spoon of the cherry pie filling in each square. It comes out to 2 or 3 cherries per square.

Bake in 350° oven for about 35 minutes, watch carefully it may take longer or less depending on the oven. The batter turns golden and puffs a little around the cherries.

Dust with powdered sugar and cut into 28 squares. Lift the squares out with a pancake turner when cool.

### **Things We've Learned From Series Books**

#### **#9 Ghosts & Phantoms:**

That ghost or phantom that seems to be haunting your every sleuthing move *may* just be that nosy neighbor, all too helpful stranger, or potential heir!