

This is a wonderful ladder coffee cake that is quick and easy. Great for a morning breakfast and fast to whip up. Treat for the holidays also.

### Ladder Coffee Cakes

- 1/2 cup butter
- 1/2 cup sour cream
- 1 cup all purpose flour
- 1 cup canned cherry pie filling
- 1/4 cup chopped walnuts (optional)
- 1/2 cup sifted powdered sugar
- 2 tsp. milk

In a large mixer bowl, beat butter on high speed of electric mixer for 30 seconds. Add sour cream; beat until fluffy. Add flour and mix well. Cover and chill dough about 1 hour or until firm enough to handle.

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Divide the dough in half. Working with half of the dough at a time, roll to a 10 x 8 inch rectangle. Place rectangle on a greased baking sheet. Spread half of the pie filling lengthwise down the center third of the rectangle. If desired, sprinkle half of the chopped walnuts over the pie filling. Make cuts 2 1/2 inches deep at 1 inch intervals along both long sides. Fold strips over filling, pinching into narrow points at the center. Repeat with remaining dough. Bake in a 350 degree oven for 30 minutes or until golden. Remove to a wire rack. Sprinkle with



It is easy to think that to make your custard thicker that you should cook longer. Not true! Remember, it thickens on cooling, and English custard (as opposed to French, which is thick) should be pouring consistency, somewhere between single and double cream.

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additional chopped nuts. In a small mixing bowl, stir together the powdered sugar and the milk. Drizzle over the baked pastries. Cut into slices and serve.

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