

**BREADS AND SWEET DOUGHS No.D 041 00**  
**CHERRY FILLING (CORNSTARCH)**

**Yield** 100

**Portion** 3 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 7081 cal | 1816 g        | 23 g    | 4 g | 0 mg        | 76 mg  | 358 mg  |

**Ingredient**

CHERRIES,CANNED,RED,TART,WATER PACK,DRAINED  
RESERVED LIQUID  
CORNSTARCH  
SUGAR,GRANULATED  
FOOD COLOR,RED

**Weight**

6-1/2 lbs  
1-5/8 lbs  
4-1/2 oz  
3 lbs  
1/8 oz

**Measure**

3 qts  
3 cup  
1 cup  
1 qts 2-3/4 cup  
1/8 tsp

**Issue**

**Method**

- 1 Drain cherries. Dissolve cornstarch in juice. Set juice and cornstarch mixture aside for use in Step 4.
- 2 Mash cherries with wire whip 1 minute at medium speed; combine with sugar and food coloring.
- 3 Bring to a boil in steam-jacketed kettle or stock pot stirring constantly to prevent scorching. Reduce heat. Simmer about 10 minutes.
- 4 Add reserved juice and cornstarch mixture to cherries while stirring. Cook 2 to 3 minutes until clear and thickened, stirring constantly. Remove from heat; cool.