

Cherry Cake



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Recipe by: Laura Vitale

Serves 8-10

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 10 Tbsp of Unsalted Butter, at room temperature

__ $\frac{3}{4}$ cup of Granulated Sugar

__ 1 $\frac{1}{2}$ cups of Flour

__ $\frac{1}{2}$ cup of Milk

__ 1 tsp Baking Powder

__ $\frac{1}{2}$ tsp of Vanilla Extract

__ 4 Eggs

__ $\frac{1}{4}$ tsp of Salt

__ 1 cup of Maraschino Cherries, drained and roughly chopped

__ $\frac{1}{2}$ cup of Slivered Almonds

1) Preheat your oven to 350 degrees. Spray a 9inch round cake pan with non stick cooking spray and lay the bottom with parchment paper

2) In a large bowl cream together the butter and sugar, add the eggs and vanilla and mix until you get a smooth batter.

3) Add about 1 tbsp of flour to the cherries and mix, set aside.

4) Add the flour and salt to the butter and egg mixture, mix just until its combined. Add the milk and mix it in.

5) Using a spatula, fold in the cherries. Pour batter into the prepared pan and even out the top. Scatter the almonds evenly over the top and bake for 40 to 45 minutes or when a toothpick inserted into the middle comes out clean.

6) Let cool for about 30 minutes, dust the top with confectioner sugar and dig in!

