

Polish Cherry Cake

Savannah · 28/09/2024

**Prep Time**

1 hr 5 mins

Difficult

Medium

Servings

12

Description

This cherry cake recipe is for a delicious homemade Polish cake with fresh sweet cherries. Serve warm with vanilla ice cream for a summer dessert the whole family will enjoy.

Ingredients

— - 1 cup white sugar - 2 ½ cups all-purpose flour - 1 tablespoon baking powder - 1 teaspoon baking soda - 1 tablespoon butter - 2 cups pitted fresh sweet cherries - 1 tablespoon white sugar - ½ cup olive oil - 4 large eggs - 1 (6 ounce) container plain yogurt - 1 tablespoon olive oil (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Whisk 1 cup sugar
2. flour
3. baking powder
4. and baking soda in a mixing bowl until evenly combined. Melt butter in a skillet over medium heat. Cook and stir pitted cherries in the butter until tender
5. sprinkling them with 1 tablespoon of sugar
6. 8 to 10 minutes. Set aside. Form a well in the center of the dry ingredients
7. and pour in 1/2 cup olive oil
8. eggs
9. and yogurt; lightly stir the mixture to make a soft dough. Scrape batter into a 9x12-inch baking dish. Drizzle with 1 tablespoon of olive oil (if using)
10. and top with cherries. Bake in the preheated oven until cake is set and golden on top and a toothpick inserted into the center of the cake comes out clean
11. about 40 minutes.