



Fresh Cherry Cake

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

12

Description

This cherry cake made with fresh cherries and cherry juice is my wifes favorite summertime cake

Ingredients

- - 2 cups all-purpose flour - 2 teaspoons baking powder - ½ teaspoon salt - 1 ½ cups white sugar
- divided - ½ cup butter
- softened - 1 cup milk - 1 teaspoon vanilla extract - 4 cups halved and pitted cherries - 1 ¼ cups cherry juice

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a deep 9x13-inch baking dish. Whisk flour
2. baking powder
3. and salt together in a bowl. Beat 1 cup sugar and butter in a separate bowl with an electric mixer until light and fluffy
4. 4 to 5 minutes. Stir in milk and vanilla. Add flour mixture and mix until batter is well blended and thick
5. 2 to 3 minutes. Spread batter in the prepared baking dish. Arrange cherries over the batter
6. then drizzle cherry juice over top. Sprinkle remaining 1/2 cup sugar over the surface. Bake in the preheated oven until a toothpick inserted in the center comes out clean
7. 40 to 45 minutes. Recipe Tip The most time-consuming part of the prep work is pitting the cherries. This is easily done by slicing the cherry along its equator with a sharp knife and twisting the two halves. Put the edge of the knife blade between the pit and the fruit
8. and pull out the pit.