



Dried Cherry Cake

Savannah · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Dried cherries are reconstituted with almond extract to give this cake recipe a delightful flavor that goes great with coffee

Ingredients

— - ½ cup chopped dried cherries - ½ cup hot water - ½ teaspoon almond extract - 1 ½ cups all-purpose flour - 2 teaspoons baking powder - ¼ teaspoon salt - 1 cup white sugar - 1 (8 ounce) container vanilla yogurt - ½ cup vegetable oil - 1 egg - 1 egg white - ¼ cup chopped pecans - 1 tablespoon white sugar

Instructions

1. Combine cherries
2. hot water
3. and almond extract: let stand 20 minutes. Drain cherries
4. and pat dry between layers of paper towels. Set aside. In a large bowl
5. combine flour
6. salt
7. baking powder
8. and 1 cup white sugar. Add yogurt
9. eggs
10. and oil. Stir well. Fold in cherries. Pour batter into a greased and floured 9 inch round cake pan. Stir pecans and 1 tablespoon white sugar together. Sprinkle on top of batter in pan. Bake at 350 degrees F (175 degrees C) for 35 minutes
11. or until wooden pick comes out clean. Cool in pan on wire rack 10 minutes. Serve warm
12. or at room temperature.