

Late Bloomers Cherry Almond Cake

Preparation time: 30 minutes
Baking time: 50 minutes
Cooling time 10 minutes

1 round tin à 26 cm Ø

150 g butter (make sure to take it out of fridge beforehand, it needs to be soft)

130 g cane sugar

½ tsp vanilla bean paste

3 eggs

1 yolk

100 g ground almond
(even better: white almond flour)

50 g all purpose flour

1 pinch of salt

1 tsp baking powder

400 g cherries (unpitted)

Heat oven to 170 °C

Line the tin with parchment paper (or coat the form with butter and flour)

Beat butter, sugar and vanilla paste in the electric mixer until light and creamy (3 – 4 minutes)

Add eggs and yolk

Mix ground almonds, flour, salt and baking powder together and add it by spoonfuls to the batter

Fill batter in form and put cherries on top

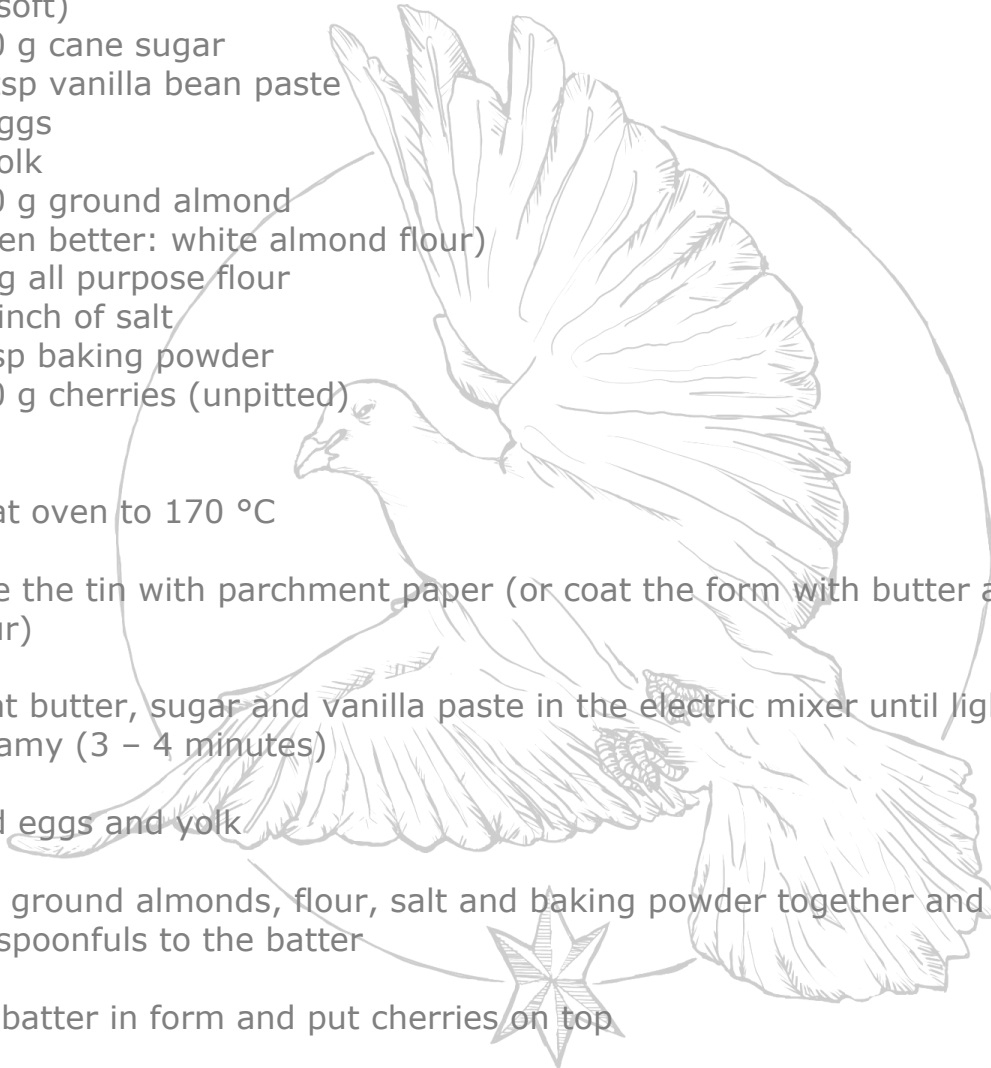
Bake cake on a lower rack of the oven for 50 minutes

Take it out and let it cool in form for 10 minutes

Divine eating it still warm (who says this is unhealthy?)

Tips

- Can be stored in the fridge for about 5 days



- You can use any seasonal fruit with this recipe (abricots, prunes, apples, pears)
- When using white sugar, go light on the quantity as it tends to become oversweet

