



Cherry Bundt Cake

Ciambella con Ciliegie

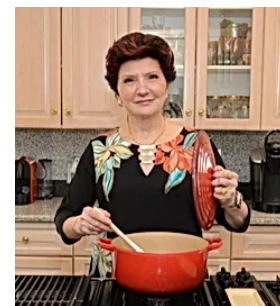
INGREDIENTS

- 1 1/3 cup (170 gr) powdered sugar
- 1 1/2 stick of butter (12 TBSPs, 6 Ozs), room temperature
- 4 extra large eggs, room temperature
- 2/3 cup (160 ml) heavy cream
- 2 1/4 cup (270gr) flour, sifted
- 2 tsps baking powder
- 1 tsp vanilla
- 1 tsp almond extract
- 1 lb fresh cherries

DIRECTIONS

- Preheat oven to 375F.
- Grease and flour your favorite Bundt pan. Set aside.
- Wash and dry cherries well with paper towels.
- Remove stems and pits from cherries. Set aside.
- Sift flour and baking powder together and set aside.
- Cut butter and mix with powdered sugar, using a handheld mixer, until well-incorporated and a smooth cream forms.
- Add eggs and continue mixing.
- Next, add cream, vanilla and almond extract.
- Mix until well-blended.
- Add flour mixture and blend on low until flour is fully absorbed.
- Using a spatula, carefully fold most of the pitted cherries into the batter.
- Reserve 6-8 cherries to place on top.
- Pour cherry batter into the prepared Bundt pan.

NONNA'S TIPS ON PAGE 2



Continued on p2

DIRECTIONS (CONT.)

- Place the remaining cherries randomly over the batter (they will sink, no worries).
- Bake in preheated oven for about 45 minutes or until top of cake is lightly golden and cake passes the toothpick test.
- Cool cake to lukewarm before removing it from pan and turning it upside down onto a serving plate.
- Slice and serve as needed.

Cherry Bundt Cake continued...

NONNA'S TIPS

- I like to use big and ripe cherries for better results. In fact, when slicing the cake, the bigger sweet cherries make a beautiful presentation and deliver lots of flavor.
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- Make sure to use butter and eggs at room temperature. It will be much easier to cream the butter with the powdered sugar if butter is soft.
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- I like using pretty shaped Bundt pans (since I have a few different ones) but you can use a regular Bundt pan if that's all you have.
- Note: Do not bake in cake pans without a center flute! This cake is dense and the center hole allows the heat to distribute better and assures it's perfectly baked around the center too.