

A Cake With A Cherry On Top - Lots Of Cherries Actually

Ingredients:

Difficulty: Easy

(Makes 1 cake with 20x30cm oven pan. If you want a bit thicker cake, you may use a 20x20cm square cake pan or 20cm round springform pan. You might have to adjust the baking time a bit in that case.)

1 1/2 cups / 3.6 dl all purpose flour

3 tbsp cornstarch

2 tsp baking powder

A pinch of salt

1/2 cup / 1.2 dl / 113 gr butter, softened in room temperature

1/2 cup / 1.2 dl granulated white sugar

3 eggs

1 tsp vanilla extract

2 tbsp milk

250 gr. sour cherries, jarred and well drained (or you can use fresh but it takes time to take the stones..) - In Helsinki, you can find jarred sour cherries in K-market Kamppi, Stockmann and Heinon Tukku. If you can't find cherries, feel free to use berries.

Instructions:

1. Preheat the oven to 180C. Prepare your oven pan - grease it and cover the base with baking paper.
2. Take away 3 tbsp of flour from your flour measurement (and put that back to your flour storage).
3. Sift remaining flour, cornstarch, baking powder and salt. Put aside.
4. In a mixing bowl, put butter and sugar and whisk well until you get a nice, creamy mixture.
5. Add eggs one by one, giving time for ingredients to mix well in between (and scraping sides with a spatula if you need). Add vanilla extract and continue whisking.
6. Add half flour, half milk, remaining flour and remaining flour in mixture in this order and whisk them in between each step. Do not over mix; just mix until the ingredients are incorporated.
7. Spread cake batter on the pan. Smoothen the surface with a spatula. Put cherries on top. Bake for 40 minutes in the middle rack of the oven, until a toothpick inserted in cake comes out clean. (If you want a darker look on the surface, spread some granulated white sugar on top of the cake - a very thin layer - before putting in the oven.) Let the cake cool for 10 minutes at least, before serving. Enjoy!