



Karls

SAUSAGE KITCHEN
& EUROPEAN MARKET

WESTPHALIAN CHERRY CAKE October 2008



Ingredients :

- 3 Tablespoons butter
- 2/3 cup sugar
- 2 eggs, seperated
- 1 1/4 cups flour
- pinch of salt
- 2 1/2 teaspoons baking powder
- 1/2 cup milk
- 1 teaspoon vanilla
- 3 cups raw pitted fresh cherries, or 1 1/2 cups canned cherries, well drained

Directions:

Preheat oven to 350 Degees F.

Cream butter with sugar until light and fluffy. Add one egg yolk, beat in well, then add the other. Sift flour 3 times with salt and baking powder. Add flour and milk, alternately and gradually, to the butter mixture, beating well between additions. Stir in vanilla. Beat egg whites until they stand in stiff but glossy peaks. Using a ruber spatula, fold into egg-yolk batter, gently but thoroughly.

Butter an 8" springform pan or layer-cake pan. Put fruit in bottom and pour batter over it. Gently shake the pan from side to side, gently draw fork through batter so that works down between the cherries. Bake 35 to 40 minutes.

Variations: Fresh stoned and quartered apricots or cooked plums also work well in this cake.

Recipe was modified from The German Cookbook, Mimi Sheraton