

CHERRY ALMOND BUNDT CAKE WITH CHERRY SOUR CREAM FROSTING

INGREDIENTS:

FOR CAKE:

227g salted butter (room temperature)

60ml vegetable oil

300g granulated sugar

5 large eggs

310g all-purpose flour

8g baking powder (about 2 tsp)

Pinch of salt

180ml sour cream

1/4 tsp LorAnn Oils Almond Flavoring

155g (about 1 cup) fresh cherries, chopped and patted dry + whole cherries for garnish



FOR SIMPLE CHERRY SOUR CREAM FROSTING:

120ml sour cream

180g powdered sugar

1/4 tsp LorAnn Oils Cherry Flavoring

Fresh cherries for topping

EQUIPMENT:

10-12 cup bundt pan

Stand mixer or electric mixer

Mixing bowls

Silicone spatula

Wire rack

DIRECTIONS:

1. Preheat your oven to 325°F (163°C).
2. Butter and lightly flour a 10-12 cup bundt pan. Tap out excess flour and refrigerate the pan until ready for use.
3. In the bowl of a stand mixer, Beat 227g of room-temperature salted butter, 60 ml of vegetable oil, and 300g of granulated sugar together until light and fluffy, about 3 minutes on medium speed.
4. Add 5 large eggs, one at a time, mixing just until combined after each addition. Mix in 1/4 tsp LorAnn

apricot flavoring.

5. In a separate bowl, whisk together 310g of all-purpose flour, 8g baking powder (about 2 tsp), and a pinch of salt.
6. Set aside 180 ml of sour cream.
7. Alternate adding the flour and sour cream mixtures to the butter mixture. Start and end with the flour mixture. Scrape the bowl after each addition. Do not over-mix.
8. Pit and chop about 155g (1 cup) of cherries. Toss the chopped cherries lightly in a small amount of flour to coat them. This helps to prevent them from sinking to the bottom of the cake batter. Gently fold the floured cherries into the batter.
9. Pour the batter into the prepared pan, leaving at least an inch from the top of the pan.
10. Tap the pan on the counter several times to smooth out the batter and remove any air bubbles.
11. Bake for about 55 minutes, or until a toothpick or cake tester comes out clean from the center of the cake. Check on the cake around the 40-minute mark to ensure it doesn't overcook.
12. Cool the cake in the pan on a wire rack for 30 minutes.
13. Turn the cake out onto the rack and let it cool completely before glazing.
14. In a medium bowl, whisk together the sour cream (120ml), powdered sugar (180g), and 1/8 tsp LorAnn cherry flavoring until smooth.
15. Once the cake is completely cool, drizzle the cherry sour cream frosting over the top of the cake.
16. Top with fresh cherries for garnish.

Notes and Tips

- Fresh Cherries: Ensure cherries are pitted, chopped, and patted dry to prevent excess moisture.
- Coating Cherries: Lightly coat cherries in flour to prevent them from sinking in the batter.
- Baking Time: Start checking the cake at the 40-minute mark to avoid over-baking.

Storing:

- Room Temperature: Store covered at room temperature for up to 3 days.
- Freezing: Wrap well in plastic wrap and freeze for up to one month. Thaw at room temperature before serving.