

Cherry-Almond Cake

Tart-sweet cherries and rich almond flavors team up in this tall, beautiful special occasion cake.

CAKE

5 large eggs
1 ½ cups (297g) granulated sugar
12 tablespoons (170g) unsalted butter, melted and cooled
¾ teaspoon Almond Extract
1 teaspoon Pure Vanilla Extract
¾ cup (72g) Almond Flour
2 cups (240g) King Arthur Unbleached All-Purpose Flour
¾ teaspoon salt
1 ½ teaspoons baking powder
½ cup (113g) milk

FROSTING

¾ cup (149g) granulated sugar
¼ teaspoon salt
6 tablespoons (85g) boiling water
¼ cup (28g) Meringue Powder
2 tablespoons (28g) Cherry Juice Concentrate
1 teaspoon Pure Vanilla Extract
4 cups (454g) sifted confectioners' sugar
1 pound (454g) unsalted butter, softened

FILLING

2 cups (477g) cherry pie filling
3 tablespoons (43g) hot water

Preheat the oven to 325°F. Grease three 6" round cake pans and line with parchment. Grease the parchment.

For the cake: In a large bowl combine the eggs and sugar; beat on high speed with a whisk attachment until thick and lemon-colored. Slow the mixer and pour in the melted butter and extracts. Whisk together the flours, salt, and baking powder. Add to the egg mixture in three additions, alternating with the milk. Scrape the bowl and beat for another 30 seconds. Divide the batter among the pans (about 2 cups each) and bake for 34 to 37 minutes, until the edges just begin to pull away from the pan and the center springs back when lightly touched. Remove from the oven and cool the layers in their pans on a rack.

For the frosting: Place the granulated sugar, salt, and boiling water in a large bowl. Stir until the sugar dissolves; cool to lukewarm. Add the meringue powder and cherry juice concentrate. Beat until the mixture forms soft peaks. Beat in the vanilla, then the confectioners' sugar. Add the butter a few tablespoons at a time, beating well after each addition.

To assemble the cake: Stir the hot water into the pie filling to thin it. Scoop the cherries out of the filling with a slotted spoon; set aside and reserve the juice.

Split each cake layer in half to make two rounds. Place one round on a serving plate. Brush ¼ cup of the juice over the cake. Cover with ½ cup of frosting. Place another layer on top and repeat the process until all are used. Cover the cake with a thin coat of frosting all over; chill for 30 minutes to allow the cake to firm up. Decorate the top with a border of frosting and fill the center with the reserved cherries if desired.

Yield: one tall 6" cake.



