



Recipe Category / Cakes

Vanilla cake with sweet cherries

20'
Hands on

60"
Hands off

70'
Cook Time

10-12
Portion(s)

2
Difficulty



Ingredients

For the syrup

- 200 g granulated sugar
- lemon juice, of 1 lemon
- lemon peel, of 1 lemon
- 150 g water
- 200 g cherries, fresh, pitted

For the cake

- 130 g butter, at room temperature +extra for baking pan
- lemon zest, of 1 lemon
- 150 g granulated sugar
- 2 eggs, medium
- 250 g self-rising flour, +extra for baking pan
- 180 g buttermilk

Method

For the syrup

- In a [saucepan](#), add the sugar, lemon juice, lemon rind and water.
- Place over medium heat and bring to a boil.
- As soon as the sugar dissolves completely, remove from heat and whisk to make sure all of the sugar has dissolved.
- Add the cherries, mix and set aside.

For the cake

- Preheat oven to 150* C (300* F) Fan.
- Grease a 10x22 cm [baking pan](#) with butter and dust with flour. Set aside until needed.
- In a mixer, add the butter, lemon zest and sugar. Beat for 3-5 minutes on high speed, until light and fluffy.
- Lower speed to medium and add one egg at a time, making sure that each addition is completely incorporated before adding the next.
- When all of the eggs are incorporated, add the flour and buttermilk, in two batches, alternating between the two.
- When completely incorporated, transfer mixture to the prepared baking pan and smooth the surface with a straight spatula.
- Bake for 1 hour.
- When ready, remove from oven and transfer to a wire rack. Allow it to cool for 20 minutes.
- Turn cake out of pan and allow to cool for about 40 minutes, or until completely cool.
- Cut cake into pieces and decorate with cherry syrup and cherries.

Διατροφικός πίνακας

Nutrition information per portion

297 Calories (kcal)	10.0 Total Fat (g)	6.0 Saturated Fat (g)	47.0 Total Carbs (g)
15%	14%	30%	18%
32.0 Sugars (g)	3.9 Protein (g)	1.1 Fibre (g)	0.24 Sodium (g)
36%	8%	4%	4%