



# Cream cheese cake with sour cherry topping

30'  
Hands on

75'  
Cook Time

10-12  
Portion(s)

1  
Difficulty



## Ingredients

- 350 g butter, at room temperature
- 300 g cream cheese, at room temperature
- 600 g granulated sugar
- 6 eggs
- 1/2 teaspoon(s) [vanilla extract](#)
- 360 g all-purpose flour
- 1 teaspoon(s) salt
- 300 g sour cherry spoon sweet

## Διατροφικός πίνακας

Nutrition information per portion

732 Calories (kcal)	37.0 Total Fat (g)	22.0 Saturated Fat (g)	91.0 Total Carbs (g)
37%	53%	110%	35%

63.0 Sugars (g)	8.3 Protein (g)	1.7 Fibre (g)	0.72 Sodium (g)
70%	17%	7%	12%

## Method

- Preheat oven to 170\* C (338\* F) Fan.
- Grease and lightly flour a bundt cake pan 25 cm in diameter.
- Beat the butter and cream cheese in a mixer on low speed, until it becomes white in color and increases in volume.
- Add the sugar and increase the speed to high. Beat for at least 5 minutes, until the mixture becomes light and fluffy.
- Add the eggs, one at a time, waiting for each egg to become completely incorporated in the mixture before adding the next one. Scrape down the sides of the bowl after every addition.
- Add the vanilla extract, the flour and the salt. Beat just to combine the ingredients. You can also remove the bowl from the mixer and gently fold the flour into the mixture with a spatula.
- Transfer batter to bundt pan. Shake cake pan gently to smooth surface.
- Bake for about 1 hour and 15 minutes, or until you pierce cake with knife and it comes out clean.
- Remove from oven and place on a wire rack for 20 minutes to cool. Remove cake from pan and allow to cool completely.
- Top with sour cherry spoon sweet and serve.