

Apple and cherry cake (Desserts)



Preparation

Stone the cherries and, with 3 tablespoons of sugar, cook them in a saucepan over a low heat. With an electric hand whisk, beat the sugar with the softened butter. Add in sequence the lemon zest, rum, baking powder, eggs and vanilla sugar. Now, a tablespoon at a time, add the flour to the mixture. Peel an apple and cut it into cubes, then add it to the cake mixture. In a buttered cake tin, spread out a layer of the batter with a spoon and cover with half the cherries. Now make a second layer of dough and cover again with cherries. Bake at 180°C for 45 minutes and your apple and cherry cake will be ready!

Tips

To make a really attractive cake, buy some delicious 'Ferrovia' cherries and 'Cameo' apples, whose colours make a lovely combination.

Trivia

The origin of the apple and cherry cake, according to some, is in France: in fact, this particular recipe hails from Slovenia.

Information

Preparation 55 minutes

Total Time 45 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Italian 00 flour 150 grams

Butter 150 grams

Sugar 150 grams

Cherries 300 grams (Fresh and stoned)

Lemon (Grated lemon zest)

Rum 20 millilitres

Baking powder 1 sachet

Eggs 2 units

Vanilla sugar (A tablespoon of vanilla sugar)

Apples (One Golden Delicious apple)

Sugar (3 tablespoons of sugar for the cherries)