Cherry Cake

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Move over strawberry; there's a new cake in town. Cherries are riper, richer, and have a deeper color than usual summer berries.

Ingredients:

3 eggs

1 cup sugar

1 cup vegetable oil

2 cups all-purpose flour

2 teaspoons baking powder

1/4 teaspoon dried cloves

1 cup pitted, halved sour cherries

1 lemon, zested

Directions:

- 1) Preheat oven to 350°F. Lightly grease and flour an 8-inch round cake pan.
- 2) Combine eggs, sugar, and oil in a large bowl; beat until smooth. Add flour, baking powder, and cloves; gently beat until blended. Fold in cherries and zest.
- 3) Pour batter into prepare cake pan. Bake 35 to 45 minutes, or until a toothpick inserted in the middle comes out clean.

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