

TheRecipeWorks - Sour Cherry Cake

Sour Cherry Cake

Serves: 8

1/2 cup (1 stick) butter
1 cup granulated sugar
2 eggs
1 1/4 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon baking soda
1/2 cup milk
2 cups sour cherries, pitted
Confectioners' sugar

Preheat oven to 350 degrees F. Grease a 9-inch square pan.

Cream together the butter and sugar until light. Beat in the eggs, one at a time.

Combine the flour, baking powder, salt, cinnamon, nutmeg, and soda. Add alternately with the milk to the butter mixture. Stir until smooth and creamy.

Fold in the cherries. Pour batter into the pan. Bake 30 to 35 minutes, until a toothpick inserted in the center comes out clean.

Cool completely; sprinkle with confectioners' sugar.