

Cherry Cake with Cherry Icing

350 grams (2 cups) drained sour cherries in syrup (reserve all the liquid),
you should have approximately 1 1/3 cups of syrup (325 ml)
2 tablespoons flour for coating cherries

2 1/2 cups (312 grams) all purpose flour
1 cup (200 grams) white sugar
2 teaspoons baking powder
1 teaspoon salt
3 large eggs
1 teaspoon almond extract
3/4 cup (177 ml) oil
1 cup (240 ml) of the reserved cherry syrup

Glaze:

1 cup(113.5 grams) powdered sugar
1-2 tablespoons cherry syrup
1/4 teaspoon almond extract

Directions:

Preheat the oven to 350 F/180 C.

Prepare a bundt or tube pan by oiling and flouring it. After draining the cherries, reserve the liquid - 1 cup will be for the cake, 2 tablespoons will be for the icing. Set aside the liquid.

Toss the drained cherries with the 2 tablespoons of flour in a small bowl and set aside.

In a large bowl of either a mixer or by hand, put the flour, sugar, baking powder and salt in and mix together. Add in the eggs, almond extract, oil and cup of reserved cherry juice. Mix all the cake ingredients together till smooth, just till you eliminate pockets of flour mixture, don't overmix. Add the floured cherries (don't scoop up the liquid which may have accumulated) and mix quickly into the batter. Pour the batter into the prepared bundt or tube pan and pop into the preheated oven. Bake 35-45 minutes or till wooden toothpick comes out with a few clinging crumbs and top is a nice pinkish color. Cool on a wire rack.

Once cake is completely cooled (if hot, the icing will dissolve into the cake) mix the powdered sugar with the reserved cherry juice and the almond extract, adding just enough juice to get a nice icing which will also turn a pinkish color. Let icing set and serve generously.