

## Recipe CHERRY CAKE

Ref No. ANP008

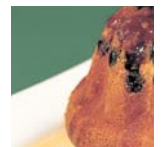
### CHERRY TOPPING

#### INGREDIENTS:

- 2 packets **WINN MULTI CHERRIES**
- 3 Pieces of orange peel
- 1/2 Vanilla bean slit
- Juice of one orange
- 1 1/2 cups water
- 1 cup sugar

#### METHOD:

Place all ingredients in to a saucepan bring to the boil, allow to simmer for 3 minutes. Remove cherries with slotted spoon and continue to simmer liquid until reduced by half. Set aside



### CAKE BATTER

#### INGREDIENTS:

- 60g butter
- 1 cup caster sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 100ml sour cream
- 300g Self Raising Flour

#### METHOD:

Place butter and caster sugar in a food processor bowl and process until grainy. Add the eggs and vanilla extract, process until just mixed. Add the sour cream and process briefly then add the flour and pulse 2 to 3 times to form a batter.

Grease a bundt or 20cm ring cake tin and place drained cherries in base. Spread cake batter over cherries. Bake in pre heated fan forced oven 160°C for 40 to 50 minutes or until a skewer inserted comes out clean.

Allow to cool in a tin for 5 minutes. Turn onto serving plate and pour over syrup.

Serve warm with cream or natural yogurt.

