



CHERRY "UPSIDE DOWN" CAKE

Introduction



Originally a recipe for cherry cobbler, upon recipe testing it became a cherry "upside down cake" that requires no special process like a pineapple upside down cake. This recipe uses the cherries that grow on the trees by the compost in WILD Wes and ripen in early summer.

This recipe was adapted from "Cherry Cobbler" by Joanna Cismaru with some tweaks. This recipe makes a cake that can serve a large group. Don't be afraid to make this for a summer get-together with friends, it is a forgiving but rewarding recipe!

Ingredients

Batter

- 1 stick (1/2 cup) butter
- 120 g (1 cup) flour
- 220 g (1 cup) sugar
- 2 tsp baking powder
- 177 mL (3/4) cup milk
- pinch salt
- 1 egg

Cherry Filling

- 454 g (1 lb) cherries from WILD Wes

Quick Tip

Make sure to wash and pit them (with a straw or chopstick is easiest)

- 110 g (1/2 cup) sugar
- 1 1/2 Tbsp flour
- splash lemon juice
- pinch salt
- (optional: 1 tsp almond extract)

Steps

1. Preheat oven to 350°F
2. Melt the butter and pour into a large baking dish, tilt the baking dish to allow butter to coat everything

Quick Tip

Do this in a mug in the microwave or let the butter melt directly in the pan in the preheating oven (but keep an eye on it so it doesn't burn)

3. Combine all the ingredients of the cherry filling in a saucepan and heat for 5 minutes
4. Combine all of the batter ingredients in a bowl and mix well
5. Pour batter into the greased baking dish and do not stir it
6. Distribute the cherry mixture by spoonful into the batter and do not mix it
7. Bake for 40-45 minutes or until golden brown and cooked through