

## German Apple or Cherry Cake

If you measure the flour with a cup, make sure you add the flour by the spoonful and level it off with a knife. This will give you a more accurate measurement than scooping it out with the measuring cup, which compacts the flour. But you don't need to do this with sugar. I prefer using canned cherries when making the cherry cake.

### Ingredients

8 TBS (120 grams or 4 oz.) butter  
4 oz (½ cup + 2 TBS or 120 grams) sugar  
1/8 tsp lemon extract  
1 tsp lemon zest  
1 tsp lemon juice  
7 ½ oz ( 1 ½ cup or 200g ) all purpose flour  
3 small eggs  
2 tsp baking powder  
a pinch of salt  
4 TBS buttermilk, yogurt, or regular milk

1 pound frozen or canned cherries  
or 4 large apples

powdered sugar

### Directions

Bring the eggs and butter to room temperature.  
Grease a 9-inch springform pan with a removable bottom and preheat the oven to 375° Fahrenheit.

Cream the soft butter, then add the sugar in thirds until fluffy for about 5 minutes, occasionally scraping down the sides of the bowl.

Stir in the eggs one at a time beating a minute each. Mix the flour with the baking powder and add in thirds.

Mix in the buttermilk and scoop the dough into the prepared pan.  
Add the drained cherries in a single layer. If you are using apples, peel and cut them into quarters. With a small knife, make fan-shaped cuts on the top of the apple (lengthwise) and sprinkle them with lemon juice. Arrange the apples in a circle on top of the cake with one piece in the middle.

Bake the cake for 35-40 minutes until a toothpick comes out clean when inserted into the center of the dough. Cool the cake and sprinkle with powdered sugar before serving.

*Guten Appetit!*

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