

**SIEMENS**

## One-bake layered Cherry Cake topped with special Chocolate Frosting.

Total time saving with varioSpeed: 38 Minutes.

**Category of dish**  
Cakes

**Cooking accessories**  
Springform cake tin 28 Ø,  
Wire rack,  
Ovenproof dish

**Nutrition facts**  
Energy (Kcal): 613  
Protein (g): 42.0  
Carbohydrate (g): 49.8  
Total fat (g): 11.2

**Tips**  
Morello cherries are some of the tastier cherry varieties for this recipe, but any sour cherry will yield a great result as well.

## For 12 pieces

### INGREDIENTS

#### Cherry filling:

500 g pitted sour cherries, with syrup, canned; 20 g cornstarch

#### Dough:

1 organic lemon  
250 g cake flour  
300 g almond flour  
1 heaped tsp baking powder, 7 g  
1 tsp baking soda, 2 g  
½ tsp salt, 2.5 g  
280 ml extra-virgin olive oil  
150 g brown sugar  
45 ml amaretto  
4 eggs

#### Frosting:

160 g flesh of very ripe avocado  
80 ml pure maple syrup  
25 g unsweetened cocoa powder  
1 pinch salt

#### For garnish:

50 g cherries, fresh

#### In addition:

olive oil for greasing the cake tin  
brown sugar for coating the cake tin, 5 pc sweet meal biscuits

### PREPARATION

1. To make the cherry filling, combine the syrup of the canned cherry and the cornstarch, to dissolve well.
2. Mix with the cherries in an ovenproof dish and cook as indicated. Stir 2 times in between. Spread on a tray to let cool down completely, while preparing the cake.
3. Grease the cake tin well with olive oil and coat with brown sugar on all sides. Tap out the excess.
4. To make the dough, rub the lemon under hot water and pat dry. Zest the lemon and squeeze out the juice. Set aside.
5. In a medium bowl, whisk cake flour, almond flour, baking powder, baking soda and salt to combine and eliminate any lumps. On the side, stir together amaretto, lemon juice and vanilla in a small bowl.
6. One-bake layered Cherry Cake topped with special Chocolate Frosting. mixture is very light, thick and pale. Gradually add in oil and beat until incorporated and mixture is thicker.
7. Reduce mixer speed and add dry ingredients in 3 parts, alternating with amaretto mixture. Fold batter several times with a large rubber spatula, making sure to scrape the bottom and sides of bowl.
8. Place half the batter into the cake tin, leaving 2 cm on the edges. Place the biscuits on top of the batter. Spread the cherry filling on top of the biscuits and cover with the rest of the batter. Bake as indicated.
9. While the cake is baking, prepare the frosting. Combine all of the ingredients in a blender and blend until smooth, scraping down a couple of times.
10. Transfer the baking tin to a cooling rack and let cake cool down in the tin for 15 minutes.
11. Rinse the fresh cherries under cold water and pat dry. Keep the stems for a nicer look.
12. Run a thin knife around edges of cake and remove ring from pan.
13. When the cake has cooled down, frost only the top and place the fresh cherries in the center.

### Setting procedure with your varioSpeed Oven.

#### 60 cm Oven:

For cherry filling: Ovenproof dish on wire rack – level 2; Microwave 600 W; Cooking time: 7 minutes;  
For cake with cherry filling: Springform cake tin on wire rack – level 2; Microwave combination:  
4D Hot Air/170 °C/180 W; Baking time: 35 minutes

#### 45 cm Oven:

For cherry filling: as 60 cm oven, except ovenproof dish on wire rack – level 1  
For cake with cherry filling: as 60 cm oven, except Springform cake tin on wire rack – level 1

### Alternative settings (conventional heating function)

#### 60 cm Oven:

For cherry filling: Ovenproof dish on wire rack – level 2; 4D Hot Air 210 °C; Cooking time: 20 minutes;  
For cake with cherry filling: Springform cake tin on wire rack – level 2; 4D Hot Air 180 °C;  
Baking time: 1 hour

#### 45 cm Oven:

For cherry filling: as 60 cm oven, and stir every 5 minutes  
For cake with cherry filling: as 60 cm oven

Total time saving with varioSpeed: 38 min.