

Sour Cream Cake with Cherries

Ingredients

1 whole egg
1 egg yolk
1 tsp vanilla
2oz sour cream
2 tbsp butter
½ cup sugar, granulated
1 tsp baking powder
Pinch of salt

2 cups bing cherries
½ cup granulated sugar

Powdered sugar

Method

Combine cherries and ½ cup sugar, reserve.

Combine eggs, vanilla, sour cream, and butter in the convectionware and whisk until well mixed. Sift all of the dry ingredients onto the egg mixture and fold gently until well incorporated.

Secure the convectionware lid and bake in a 450 degree oven for 18 minutes.

Remove the lid and spoon the reserved cherries onto half of the cake. Fold the other half of the cake over the cherries to create a half moon shape.

Place the cake on a plate and dust with powdered sugar.

Quick Tip: Use a white cake mix such as Betty Crocker.