

# Hungarian cherry cake

This cake is very typical of Eastern European cooking. Simple and tasty. It can be made with preserved sour cherries, fresh sour cherries, or even sweet Marlborough style cherries. The character will change, but it will be equally delicious. If you are using sweet cherries you might want to reduce the sugar down a bit, or it might be too overpoweringly sweet.

*350g jar of sour cherries (drained)*

*100g butter*

*½ cup sugar*

*2 large eggs*

*¾ cup of plain flour*

*a pinch of salt*

*some extra flour or breadcrumbs*

1. Preheat the oven to 170°C. Butter a cake tin and coat with a small amount of flour or breadcrumbs
2. Separate the eggs carefully. Beat the whites up with half the sugar until they are stiff
3. Cream the butter and sugar. Add the egg yolks and beat well. Add the flour and mix it in until it's all smooth.
4. Cream the butter and sugar. Add the egg yolks and beat well. Add the flour and mix it in until it's all smooth.
5. Carefully fold the egg whites into the flour and egg yolk mixture. Try not to knock too much air out of it.
6. Spoon the batter into your prepared cake tin and scatter the cherries evenly over the top.
7. Bake at 170°C for 30 mins. The cake batter should rise up and semi cover the cherries.
8. When the cake is cooked, sprinkle on some sugar (or vanilla sugar if you have it) and let it cool.

