

CAKES

TIPSY CHOCOLATE CHERRY CAKE†

(BESCHWIPSTER SCHOKOLADE KIRSCHKUCHEN)

- 2 14.5 oz cans pitted cherries (tart, red, water packed)
- 2 1/2 cups flour
- 2 teaspoons baking powder
- 1 1/2 tablespoons cocoa
- 1 1/2 teaspoons cinnamon
- 2 sticks or 16 tablespoons butter or margarine (room temperature)
- 1 cup sugar
- 3 eggs
- 1/2 cup white or red wine
- 1 1/2 tablespoons powdered sugar

Grease a springform cake pan and set aside. Drain cherries in a strainer. Place flour in a bowl and stir in baking powder, cocoa and cinnamon. Mix well and set aside. Put butter or margarine in large bowl and beat in sugar until creamy. Add eggs, one at a time beating until creamy (approximately 2 minutes). Pour in the flour mixture and wine stirring until well mixed. Stir in the drained cherries and pour into the prepared cake pan. Smooth the top and bake in a preheated oven at 350° for 40-50 minutes. Remove from the oven and place on a rack to cool for 30 minutes. Carefully take a knife and run it around the inside rim of the cake pan. Remove the rim. Sprinkle powdered sugar over the cake top. Let is cool for 1 hour.

Makes 1 cake

