

Fresh Cherry & Wine Cake | Torta al Vino

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 1 hour 30 minutes

Chef's Notes

*Any type of berries, citrus zest or even grapes can be used in this cake.

Inspired by Lidia Bastianich.

Step 1: Preparing Your Mise en Place

- 6 tablespoons unsalted butter
- 2 large eggs
- 1 1/2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/8 tsp salt
- 3/4 cups sugar
- 1 tbsp extra-virgin olive oil
- 1 tsp vanilla extract
- 1 1/2 tsp orange zest
- 3/4 cup dry white wine

To prepare your mise en place, make sure the butter is soft and the eggs are at room temperature before starting.

Place a rack in the middle of the oven and preheat to 375°F (190°C).

In a medium bowl, sift the flour, baking powder, baking soda and salt together.

Measure out the rest of the ingredients and set aside.

Step 2: Pitting the Cherries

- 2 cups cherries (grapes or berries can also be used)

Wash and pat the cherries dry. Use a cherry pitting tool to pit the cherries. Alternatively, slice them in half and pick out the pit.

Note: The cake does look prettier when the cherries are whole, so it is worth it to purchase a pitter. They are inexpensive and can be found at most kitchen stores.

Step 3: Preparing the Springform Pan

- 2 to 3 tsp unsalted butter
- all-purpose flour for dusting

Prepare a 9" -inch springform pan by coating the inside with a thin layer of butter. Place into the refrigerator to harden.

Once hard, dust with flour and tap out the excess. Flouring can be done just before you add the batter.

Step 4: Preparing the Batter

In a large bowl, cream the soft butter and sugar together using a mixer on low speed. Once combined, beat on high for a couple of minutes until smooth and light.

Scrape down the sides of the bowl. Add the eggs, one at a time, mixing well on medium speed after each addition.

Add the olive oil, vanilla and orange zest. Beat on high for a couple of minutes to lighten and smooth the batter.

Scrape down the sides of the bowl again. Add the dry ingredients and wine by alternating 1/3 of each on low speed. Make sure each addition is fully incorporated before adding the next.

Once all of the dry ingredients and wine have been added, scrape down the sides of the bowl again. Beat the batter on high for about 20 seconds to fully combine.

Step 5: Flouring the Cherries

- 1 tsp all-purpose flour

Sprinkle the flour over the cherries and toss to lightly coat.

Step 6: Adding the Cherries

Pour the batter into the prepared springform pan and smooth out with a spatula to create an even surface.

Scatter the cherries over the surface of the batter. You do not need to push them down, as they will sink as the cake bakes.

Step 7: Baking the Cake

- 2 tbsp cold unsalted butter
- 1 tbsp granulated sugar

Transfer the cake into the oven and bake for approximately 20 minutes or so.

While you are waiting, cut the cold butter into small pieces and measure out the sugar.

After about 20 minutes, check the cake to see if the top has set. The batter underneath should still be loose and jiggly. Gently remove the cake from the oven or slide the rack out enough to reach the cake. Scatter the bits of butter over top, followed by the sugar.

Continue to bake for another 15 to 20 minutes or so (about 40 minutes in total) until the cake is set and the top is golden brown.

Test for doneness by inserting a toothpick into the middle to see if it comes out clean.

Step 8: Cooling & Serving

Once done, remove the cake from the oven and place onto a cooling rack. Let the cake cool for about 10 minutes or so.

Run a small paring knife around the edge of the pan. Release the spring and remove the ring from the cake. Let cool thoroughly.

Slice the cake into wedges and serve at room temperature with some whipped cream. It is also delicious served with a scoop of vanilla ice cream and some rich Bing Cherry Compote.