

Chocolate Cherry Cake



FOR 6 PEOPLE

PREPARATION TIME 15 MIN

COOKING 40 MIN

Ingredients

200 g butter
175 g sugar
125 g flour
100 g almond powder
100 g dark chocolate

4 eggs
1 tsp baking powder
1 pinch salt
370 g amarena cherries *

*available at La Maison du Fruit Confit.

Recipe

- 1 Preheat oven to 180°C.
- 2 Cream the butter with a spatula.
- 3 Pour the sugar and salt over the butter and beat vigorously for a few minutes until the mixture whitens.
- 4 Add the eggs, flour and baking powder, then the melted chocolate and almond powder. Mix well.
- 5 Butter a mould and pour in the batter.
- 6 Drain the amarena cherries. Spread the cherries over the pastry, leaving a 1 cm margin around the edges.
- 7 Bake in preheated oven for 40 min.
- 8 Turn out onto a wire rack and leave to cool.