

# Cherry Torte

## Ingredients

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1 c unbleached all-purpose flour  
1 t baking powder  
3/4 c sugar, plus more for  
sprinkling  
1/2 c (4 oz) unsalted butter,  
softened  
2 eggs  
0 pinch salt  
1 t pure vanilla extract  
2 c fresh sweet cherries, pitted

## Instructions

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Preheat the oven to 350°F. Butter the bottom and sides of a 9" round springform pan.

In a small bowl, whisk together the flour and baking powder.

Using a stand mixer with the paddle attachment or a hand-held electric mixer, cream the 3/4 cup sugar and butter until pale and fluffy, 3-5 minutes, scraping down the bowl as needed. Beat in the eggs one at a time, the salt and the vanilla. Add the flour mixture and mix on low speed until just combined. The batter will be very thick. Use a rubber spatula to spread it evenly in the prepared pan.

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Cover the top with a single layer of cherries (you may not need them all) and press the cherries down part way into the batter. Sprinkle with 1 to 2 tablespoons of sugar.

Bake until the centre springs back when lightly pressed and a toothpick inserted into the cake comes out clean or with moist crumbs attached, about 40 to 50 minutes. Cool on a rack for 20 minutes before releasing the pan side. Serve warm or at room temperature. Refrigerate leftovers for up to 3 days. Or wrap well and freeze.