

The Arthur Family Spiced Cherry Buckle



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Egg Farmers of Ontario

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Servings: 12

Prep Time: 20 minutes

Cook Time: 60 minutes

Ingredients:

Filling

2 cups (500 mL) pitted and halved fresh or frozen sweet cherries
1/3 cup (75 mL) granulated sugar
2 tbsp (30 mL) lemon juice
1 tbsp (15 mL) corn starch
1/2 tsp (2 mL) almond extract

Loaf

2 1/2 cups (625 mL) all-purpose flour
2 tsp (10 mL) baking powder

Directions:

Filling: In a small saucepan, combine cherries, sugar, lemon juice and corn starch; bring to a simmer over medium heat, stirring frequently until thickened, about 3 to 8 minutes. Stir in almond extract; transfer to a shallow bowl to cool.

Preheat oven to 325°F (160°C). Line a 9- x 5-inch (23 x 13 cm) loaf pan with parchment paper, leaving 1-inch (2.5 cm) extending over edges for handles. Set aside.

Loaf: In a medium bowl, whisk flour, baking powder, 1 single spice mix, baking soda and salt. In a large bowl, whisk eggs, sugar, oil and yogurt until smooth. Add dry ingredients and whisk until just combined.

1 single spice mix
1/2 tsp (2 mL) baking soda
1/2 tsp (2 mL) salt
3 eggs
1 1/4 cup (300 mL) granulated sugar
3/5 cup (150 mL) vegetable oil
1/3 cup (75 mL) plain yogurt
2 tbsp (30 mL) sliced almonds

Glaze

1/3 cup (75 mL) icing sugar
2 tsp (10 mL) milk

Pour half of the batter into the prepared pan. Spoon half of the cherry filling evenly over batter. Layer with remaining batter and cherry filling; sprinkle with sliced almonds. Bake for 55 to 60 minutes until a toothpick inserted into centre of loaf comes out clean.

Let cool for 10 minutes and remove the loaf to a cooling rack to cool completely.

Glaze: In a small bowl, whisk together icing sugar and milk. Drizzle glaze over cooled loaf and let set before slicing.

Single Spice Mix:

| | |
|----------------|-----------------|
| 1 tsp (5 mL) | ground cinnamon |
| 1 tsp (5 mL) | ground ginger |
| 1/4 tsp (1 mL) | ground cardamom |
| 1/4 tsp (1 mL) | ground cloves |

Combine spices in a small bowl, stir until blended.



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