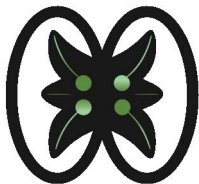


# Croatian Cherry Cake

with Vanilla Cream

This cherry cake is typical of Croatia and can be made with cherries or any other berry. We hope this version of the cake helps to highlight Croatia's high quality olive oils.



## the Cake

### VANILLA CAKE MIX

#### YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{2}{3}$  cup mild extra-virgin olive oil (134g)
- $\frac{2}{3}$  cup milk (160g)
- 1 tablespoon juice and zest from one lemon
- $\frac{1}{2}$  cups fresh or frozen, pitted cherries(250g)

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the milk, lemon zest and vanilla cake mix, then mix on low speed for one minute or until well combined.

Pour half of the batter into the prepared pan and arrange half of the cherries over the batter. Repeat with the remaining batter and cherries.

Bake for 40-45 minutes until golden brown and toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

Dust with powdered sugar just before serving.

## the Cream

#### YOU WILL NEED

- 2 cups cold heavy cream (480g)
- $\frac{3}{4}$  cup powdered sugar (85g)
- 2 teaspoons vanilla extract

Beat the ingredients on medium speed until thick and creamy.

Serve the cake garnished with vanilla cream.

Cherry Cream variation: steep the cherry pits in the heavy cream overnight. Strain and whip with the powdered sugar, omitting the vanilla extract