

Cherry Cake

Rich chocolate cherry cake with fresh cherries and coconut. Moist, decadent dessert perfect for special occasions.
Easy recipe with step-by-step instructions.

10 min

PREP

20 min

COOK

30 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 4.5 oz butter
- 5 oz bitter chocolate
- 1 cup walnut
- 1 cup sour cherry
- 3 egg
- 1 cup powdered sugar
- 4 tbsp cocoa powder
- 3 cup flour
- 1 pack baking powder

Instructions

1 Prepare for baking

Preheat your oven to 356°F (180°C). Grease a 9-inch round cake pan with butter and line the bottom with parchment paper.

2 Melt chocolate and butter

Place 4.5 oz butter and 5 oz dark chocolate in a heatproof bowl set over a pot of barely simmering water. Stir constantly until completely melted and smooth, about 3-4 minutes. Remove from heat.

3 Prepare dry ingredients

In a large bowl, whisk together 1 cup powdered sugar, 1 cup cocoa powder, 1 cup all-purpose flour, and 4 tablespoons baking powder until no lumps remain.

- 4 Beat 3 eggs in a medium bowl until light and foamy, about 2 minutes with a whisk or 1 minute with an electric mixer.
- 5 **Combine wet and dry ingredients**

Pour the melted chocolate mixture into the dry ingredients and stir until just combined. Add the beaten eggs and fold gently (lifting and turning the mixture over itself) until the batter is smooth and no streaks remain.
- 6 Roughly chop 3 cups fresh cherries into halves or quarters, removing any pits. Pat dry with paper towels to remove excess juice.
- 7 Fold the chopped cherries and 1 pack shredded coconut into the batter until evenly distributed throughout.
- 8 **Bake the cake**

Pour the batter into the prepared pan and spread evenly. Bake for 18-22 minutes, until a toothpick inserted in the center comes out with just a few moist crumbs attached.
- 9 **Cool and serve**

Cool the cake in the pan for 10 minutes, then turn out onto a wire rack to cool completely before slicing, about 30 minutes.

Tips

Use room temperature ingredients for the best mixing results. Take eggs and any dairy out of the refrigerator at least an hour before baking to ensure even incorporation.

When melting chocolate and butter in a double boiler, ensure the water doesn't touch the bottom of the bowl and keep the heat low to prevent seizing.

Pat fresh cherries completely dry with paper towels before adding to prevent excess moisture in the batter.

Use the folding technique when combining wet and dry ingredients - cut down through the mixture, across the bottom, and fold over to maintain a light texture.

Test for doneness with a toothpick inserted in the center - it should come out with just a few moist crumbs attached.

Allow the cake to cool in the pan for 10 minutes before turning out to prevent breaking.

For extra flavor, add a teaspoon of vanilla extract or a tablespoon of cherry liqueur to the chocolate mixture.

Line your baking pan with parchment paper for easy removal and even baking.