

# Vişneli Kek

Moist and flavorful Turkish cherry cake (Vişneli Kek) with fresh cherries and rich chocolate. Perfect for dessert with cream or ice cream.

10	20	30	8	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Vişneli Kek

## Malzemeler

- 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

## Yapılışı

- Prepare for baking**

Preheat oven to 180°C (356°F). Grease a 9-inch cake pan with butter and lightly dust with flour, tapping out excess.
- Melt chocolate and butter**

Place 4.5 oz butter and 5 oz chocolate in a double boiler over barely simmering water. Stir occasionally until completely melted and smooth, about 5-7 minutes. Remove from heat and let cool slightly.
- Prepare dry ingredients**

Whisk together 1 cup powdered sugar, 1 cup cocoa powder, 1 cup flour, and 4 tablespoons baking powder in a large bowl until no lumps remain.
- Prepare wet ingredients**

Beat 3 eggs in a separate bowl with an electric mixer until light and frothy, about 2-3 minutes. Gradually whisk in the cooled chocolate-butter mixture until well combined.
- Make the batter**

Pour the chocolate-egg mixture into the dry ingredients. Stir gently with a wooden spoon until just combined and no flour streaks remain, being careful not to overmix.
- Finish**

Roughly chop 3 cups cherries, removing pits, into small pieces. Fold the chopped cherries and 1 pack of roughly chopped nuts into the batter until evenly distributed.

7 **Bake the cake**

Pour batter into the prepared pan and smooth the top with a spatula. Bake for 18-22 minutes, until a toothpick inserted in the center comes out with a few moist crumbs clinging to it.

8 Cool the cake in the pan for 10 minutes, then turn out onto a wire rack. Cool completely before slicing, about 1 hour.

## ?puçlar?

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Pat cherries completely dry with paper towels before adding to prevent excess moisture in the cake and help prevent sinking.

Melt chocolate and butter slowly in a double boiler to avoid scorching and ensure smooth texture throughout the cake.

Use room temperature eggs and ingredients for better incorporation and a more even cake texture.

Fold beaten eggs gently into the batter using a spatula to maintain airiness and prevent tough, dense cake.

Grease your pan thoroughly and dust with cocoa powder instead of flour to prevent sticking without adding white residue.

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

Let the cake cool in the pan for 10 minutes before turning out to prevent breaking while still warm.

Lightly coat cherries in flour before folding in to help prevent them from sinking to the bottom during baking.