



Sour cherry cake

NIBBLEDISH CONTRIBUTOR

Ingredients

This is a very [common cake here](#) which can be done using apricots, peaches, apples, cherries, sour cherries (most common), etc. fresh. It's quite simple and done by all grandmothers for their grandsons :)

- 3 eggs
- 1 cup milk
- 2 cups sugar
- 3 cups flour
- 1 tbs baking powder
- 1/2 cup oil or melted butter
- 1 teaspoon vanilla extract
- 1/2 kg fresh fruits with no kernel if it applies to the fruit type

Instructions

- remove the fruits kernel if it's the case
- separate the egg whites and beat them until solid
- add the sugar, egg yolks, milk
- mix the flour with the baking powder and add to the composition while mixing it
- add the butter and the vanilla extract
- let it rest for 10 minutes while you preheat the oven
- mix the fruits with a bit of flour, this will help the fruits to leave too much liquid

and keep part of the composition uncooked

- pour the composition in a pan then add the fruits on top, don't press them into the dough, they will fall by themselves
- cook for 30 - 45 minutes
- be careful when you test the readiness to test around the fruits. As they cook they tend to leave juice which will slow the cooking of the dough around.
- enjoy