



WHATSheATE



Basque Cake with Cherry Preserves

READY IN



80 min.

SERVINGS



10

CALORIES



457 kcal

DESSERT

Ingredients

- ☐ 0.1 teaspoon almond extract pure
- ☐ 0.3 cup almonds sliced
- ☐ 1 teaspoon double-acting baking powder
- ☐ 2.8 cups cake flour
- ☐ 0.3 cup cherry preserves sour
- ☐ 3 large eggs
- ☐ 1.3 cups granulated sugar
- ☐ 0.3 teaspoon salt
- ☐ 1 cup butter unsalted softened (2 sticks)

- ☐ 1 teaspoon vanilla extract pure

Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ cake form
- ☐ spatula
- ☐ skewers

Directions

- ☐ Place an oven rack in the middle of the oven. Preheat the oven to 325 degrees F. Butter a 10-inch cake pan or spring-form pan. In a mixer with a whip attachment, beat the butter until creamy. Gradually beat in the sugar until light and fluffy.
- ☐ Add the eggs, 1 at a time, beating well after each addition. Beat in the vanilla extract.
- ☐ Sift the cake flour, salt, and baking powder together and use a rubber spatula to fold the dry ingredients into this butter mixture until a soft dough forms and no white streaks of flour remain.
- ☐ Spread half the batter evenly in the bottom of the prepared pan. Stir the almond extract into the cherry preserves. Spoon the cherry preserves over the batter, spreading it within 2 inches of the border.
- ☐ Drop the remaining batter by large spoonfuls or pipe it with a plain tip over the preserves.
- ☐ Spread the batter carefully over the jam to the edge of the pan.
- ☐ Sprinkle with sliced almonds, if using.
- ☐ Bake for 40 to 50 minutes, or until a bamboo skewer inserted into the cake comes out with a few moist crumbs clinging to it.
- ☐ Let cool in the pan on a wire rack. Unmold the cake and dust with confectioners' sugar.

Nutrition Facts



 **PROTEIN 5.83%**  **FAT 42.16%**  **CARBS 52.01%**

Properties

Glycemic Index:29.41, Glycemic Load:39.12, Inflammation Score:-4, Nutrition Score:6.1399999753289%

Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 457.3kcal (22.87%), Fat: 21.65g (33.31%), Saturated Fat: 12.3g (76.89%), Carbohydrates: 60.09g (20.03%), Net Carbohydrates: 58.85g (21.4%), Sugar: 32.44g (36.05%), Cholesterol: 104.61mg (34.87%), Sodium: 128.98mg (5.61%), Alcohol: 0.15g (100%), Alcohol %: 0.17% (100%), Protein: 6.73g (13.46%), Selenium: 18.96µg (27.09%), Manganese: 0.34mg (16.84%), Vitamin A: 648.98IU (12.98%), Vitamin E: 1.42mg (9.49%), Phosphorus: 90.5mg (9.05%), Vitamin B2: 0.14mg (8.07%), Copper: 0.11mg (5.71%), Folate: 21.33µg (5.33%), Calcium: 51.31mg (5.13%), Fiber: 1.24g (4.95%), Magnesium: 17.67mg (4.42%), Iron: 0.78mg (4.31%), Vitamin D: 0.64µg (4.27%), Vitamin B5: 0.42mg (4.19%), Zinc: 0.59mg (3.92%), Vitamin B12: 0.17µg (2.87%), Vitamin B1: 0.04mg (2.75%), Potassium: 87.4mg (2.5%), Vitamin B3: 0.45mg (2.27%), Vitamin B6: 0.04mg (2.22%), Vitamin K: 1.74µg (1.65%), Vitamin C: 1mg (1.21%)