

# Buttermilk Cake with Sour Milk Jam and Gin-Poached cherries

🏀 Vegetarian







DESSERT

## **Ingredients**

- 1 cup buttermilk
- 1 cup cherries dried
- 1 cup crème fraîche
- 2 large eggs
- 16 servings fennel bulb (for serving)
- 2 cups flour all-purpose plus more

	1 cup hendrick's gin	
	2 teaspoons juniper berries	
	1 teaspoon kosher salt	
	0.5 cup sugar	
	1.3 cups butter unsalted plus more room temperature ()	
	1 cup milk whole	
Equipment		
—ч П	bowl	
H	frying pan	
H	sauce pan	
H	oven	
H	whisk	
H	wire rack	
H	blender	
H	hand mixer	
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Directions		
	Preheat oven to 350°F. Butter and flour pan.	
	Whisk baking soda, salt, and 2 cups flour in a medium bowl; set aside.	
	Preheat oven to 350°F. Butter and flour pan.	
	Whisk baking soda, salt, and 2 cups flour in a medium bowl; set aside.	
	Using an electric mixer, beat sugar and 11/4 cups butter in another medium bowl until light and fluffy, about 4 minutes.	
	Add eggs one at a time, beating to blend between additions and scraping down sides of bowl.	
	Reduce mixer speed to low and, with motor running, add dry ingredients in 3 additions alternating with buttermilk in 2 additions, beginning and ending with dry ingredients. Scrape batter into prepared pan.	
	Bake until cake is golden and a tester inserted into the center comes out clean, 40-45 minutes.	

	Transfer pan to a wire rack and let cake cool before turning out.	
	DO AHEAD: Cake can be made 2 days ahead. Store tightly wrapped at room temperature.	
	Bring milk and sugar to a boil in a small saucepan over medium heat, stirring to dissolve sugar, reduce heat and simmer gently, whisking occasionally, until mixture measures a scant 1/4 cup 20-25 minutes.	
	Transfer to a small bowl; let cool (it will thicken as it sits).	
	Whisk in crème fraîche, cover, and chill.	
	DO AHEAD: Jam can be made 2 days ahead. Keep chilled.	
	Bring cherries, gin, sugar, juniper berries, and 1 cup water to a boil in a medium saucepan; reduce heat and simmer until liquid is syrupy, 6-8 minutes.	
	Let cool.	
	Spoon a few dollops of jam onto plates. Tear cake into pieces and arrange around jam. Top with cherries and fennel fronds.	
	DO AHEAD: Cherries can be poached 3 days ahead. Cover and chill.	
Nutrition Facts		
	PROTEIN 5.83% FAT 62.25% CARBS 31.92%	

#### **Properties**

Glycemic Index:18.51, Glycemic Load:13.77, Inflammation Score:-5, Nutrition Score:5.2273912948111%

#### **Flavonoids**

Cyanidin: 2.61mg, Cyanidin: 2.61mg, Cyanidin: 2.61mg, Cyanidin: 2.61mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Peonidin: 0.13mg, Peonidin: 0.13mg, Peonidin: 0.13mg, Peonidin: 0.13mg, Catechin: 0.38mg, Catechin: 0.38mg, Catechin: 0.38mg, Catechin: 0.38mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Quercetin: 0.2mg, Quercetin: 0.2mg

### Nutrients (% of daily need)

Calories: 306.16kcal (15.31%), Fat: 19.04g (29.3%), Saturated Fat: 11.35g (70.96%), Carbohydrates: 21.97g (7.32%), Net Carbohydrates: 21.34g (7.76%), Sugar: 9.41g (10.46%), Cholesterol: 73.34mg (24.45%), Sodium: 251.61mg (10.94%), Alcohol: 5.01g (100%), Alcohol %: 5.46% (100%), Protein: 4.01g (8.03%), Selenium: 8.81µg (12.59%), Vitamin A: 622.8IU (12.46%), Vitamin B2: 0.19mg (11.04%), Vitamin B1: 0.15mg (9.86%), Folate: 34.29µg (8.57%),

Phosphorus: 75.5mg (7.55%), Calcium: 62.39mg (6.24%), Manganese: 0.12mg (6.15%), Vitamin D: 0.75μg (5.03%), Iron: 0.9mg (5.01%), Vitamin B3: 1mg (5%), Vitamin B12: 0.27μg (4.46%), Vitamin E: 0.57mg (3.81%), Vitamin B5: 0.37mg (3.65%), Potassium: 114.44mg (3.27%), Magnesium: 10.43mg (2.61%), Zinc: 0.39mg (2.59%), Fiber: 0.63g (2.54%), Vitamin K: 2.42μg (2.31%), Copper: 0.05mg (2.29%), Vitamin B6: 0.04mg (2.17%), Vitamin C: 0.85mg (1.03%)