



Buttermilk Cake with Sour Milk Jam and Gin-Poached cherries

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



306 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 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

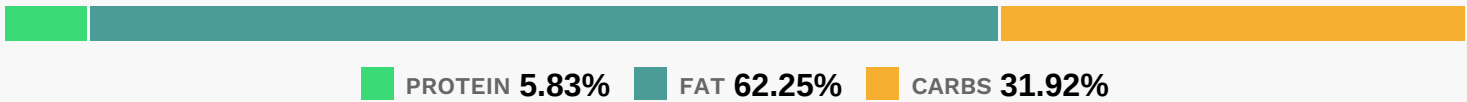
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ hand mixer

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 1 1/4 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



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 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 Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.2mg, Quercetin: 0.2mg, 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%)