



Giant Cherry Shortcake

 Vegetarian

READY IN



105 min.

SERVINGS



10

CALORIES



761 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 2 tablespoons brandy
- ☐ 3 tablespoons brandy
- ☐ 0.5 cup butter
- ☐ 0.5 cup buttermilk
- ☐ 10 servings cherries
- ☐ 2 tablespoons cornstarch
- ☐ 10 servings cup heavy whipping cream

- ☐ 1.5 pounds bing cherries pitted halved plus a handful unpitted
- ☐ 2 large eggs
- ☐ 1 cup flour
- ☐ 1.5 cups heavy whipping cream
- ☐ 0.3 cup sugar
- ☐ 1 cup sugar
- ☐ 3 tablespoons sugar
- ☐ 2 teaspoons vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ toothpicks
- ☐ cake form

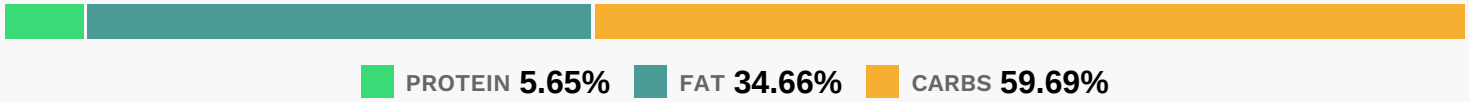
Directions

- ☐ Preheat oven to 35
- ☐ Grease an 8-in. cake pan. Make cake: In a large bowl with a mixer on medium speed, beat butter and sugar until fluffy. Beat in eggs, buttermilk, and vanilla. Scrape down sides of bowl and slowly beat in remaining cake ingredients until smooth.
- ☐ Spread batter in prepared pan.
- ☐ Bake until a toothpick inserted in the center comes out with only a few crumbs clinging to it, 25 to 30 minutes. Cool pan on a rack 10 minutes, then invert cake onto rack and let cool completely.
- ☐ Meanwhile, toss pitted cherries with sugar and brandy in a medium bowl and set aside.
- ☐ Whisk cream and sugar in a large bowl until soft peaks form.
- ☐ Whisk in brandy until stiff peaks form.

- ☐
- Cut cake in half horizontally. Set half the cake, cut side up, on a cake stand and top withcherry mixture.

☐☐

Nutrition Facts



Properties

Glycemic Index:41.83, Glycemic Load:31.33, Inflammation Score:-9, Nutrition Score:12.540869526241%

Flavonoids

Cyanidin: 42.29mg, Cyanidin: 42.29mg, Cyanidin: 42.29mg, Cyanidin: 42.29mg Pelargonidin: 0.38mg, Pelargonidin: 0.38mg, Pelargonidin: 0.38mg, Pelargonidin: 0.38mg Peonidin: 2.1mg, Peonidin: 2.1mg, Peonidin: 2.1mg, Peonidin: 2.1mg Catechin: 6.1mg, Catechin: 6.1mg, Catechin: 6.1mg, Catechin: 6.1mg Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg Epicatechin: 7mg, Epicatechin: 7mg, Epicatechin: 7mg, Epicatechin: 7mg Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.34mg, Kaempferol: 0.34mg, Kaempferol: 0.34mg, Kaempferol: 0.34mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 3.21mg, Quercetin: 3.21mg, Quercetin: 3.21mg, Quercetin: 3.21mg

Nutrients (% of daily need)

Calories: 761.4kcal (38.07%), Fat: 29.35g (45.16%), Saturated Fat: 18.11g (113.18%), Carbohydrates: 113.72g (37.91%), Net Carbohydrates: 104.02g (37.83%), Sugar: 83.93g (93.26%), Cholesterol: 120.21mg (40.07%), Sodium: 179.9mg (7.82%), Alcohol: 2.78g (100%), Alcohol %: 1.03% (100%), Protein: 10.77g (21.53%), Vitamin A: 3607.71IU (72.15%), Fiber: 9.69g (38.78%), Vitamin B2: 0.28mg (16.47%), Calcium: 137.3mg (13.73%), Selenium: 9.6µg (13.72%), Iron: 2.44mg (13.58%), Vitamin C: 10.1mg (12.25%), Potassium: 407.02mg (11.63%), Phosphorus: 105.59mg (10.56%), Vitamin B1: 0.16mg (10.45%), Manganese: 0.19mg (9.61%), Folate: 36.14µg (9.04%), Vitamin D: 1.17µg (7.78%), Vitamin B5: 0.67mg (6.74%), Vitamin E: 0.95mg (6.32%), Copper: 0.12mg (6.14%), Magnesium: 24.47mg (6.12%), Vitamin B6: 0.11mg (5.69%), Vitamin K: 5.46µg (5.2%), Vitamin B3: 1.01mg (5.07%), Vitamin B12: 0.24µg (4.08%), Zinc: 0.5mg (3.33%)