

New Dessert Trend Keeps It Fresh

(NAPSA)—Move over, cupcakes. The newest dessert trend is here—single-layer minicakes.

Minicakes, made in 8- or 9-inch pans, look special yet can be eaten in a day or two, when cake is freshest.

“Cake is best eaten in the first day or two,” says Carol Kicinski, a gluten-free recipe developer, food writer and TV chef.

Kicinski created the single-layer Cherry Cake recipe featured below. It is studded with ruby-red maraschino cherries and has a tart, lemony flavor. And, as an added benefit, the recipe can be prepared with a gluten-free flour blend, if desired.

She recommends keeping a jar or two of maraschino cherries on hand because these tasty fruits are an easy way to add color and fun to many desserts. For more recipes, tips and information, visit www.nationalcherries.com.

Cherry Cake *(Makes 8 servings)*

- Nonstick cooking spray**
- 1½ cups sliced almonds, divided**
- ¼ cup maraschino cherries, quartered**
- 1½ cups all-purpose flour or gluten-free flour blend**
 - 1 teaspoon baking powder**
 - ½ teaspoon kosher salt**
 - ¾ cup unsalted butter, room temperature**
 - 1 cup sugar**
 - 3 large eggs, room temperature**
 - 1 lemon**
 - 1 tablespoon turbinado sugar**
 - Freshly whipped cream**

Preheat oven to 350° F. Spray 8- or 9-inch cake pan well with cooking spray. Line with parchment paper on the bottom and sides.



Photo by Carol Kicinski

The single-layer cake is the latest dessert trend.

Finely grind ¼ cups almonds in food processor (you should end up with 1 cup); combine with cherries in small bowl. In separate bowl, place flour; take out 1 tablespoon flour and stir into cherry mixture. To the remaining flour, add baking powder and salt; whisk to combine.

Cream butter and sugar with electric mixer for 3 minutes or until light and fluffy. Add eggs, one at a time, beating well and scraping down sides of bowl after each addition. Add flour mixture and fold together. Stir in the cherry mixture. Finely grate lemon peel into the batter and add juice of the lemon; stir to combine. Pour the batter into the prepared pan. Sprinkle with remaining ¼ cup sliced almonds and turbinado sugar on top. Bake 50 to 75 minutes or until cake is golden brown and toothpick inserted into center comes out clean. Cool in pan 15 minutes, then remove from pan to wire rack. Cool completely.

Serve topped with whipped cream, if desired.