

Salt and Serenity

Cherry Cakes With Pistachio Crumble Topping

I have Helene, of tarteletteblog.com to thank for creating this recipe. If you wish to make this a gluten free cake, use the millet, rice, and sorghum flours, as indicated in the recipe. I just used all purpose flour and had excellent results.

For the crumble topping:

5 tablespoons cold butter (cut into ½ inch pieces)
1/4 cup sugar
1/4 cup brown sugar, packed
1/3 cup millet flour (or use all purpose flour)
1/3 cup pistachios, dry roasted, unsalted, chopped

For the cake:

1 cup millet flour
1 cup superfine rice flour
1 cup sorghum flour
(or use 2 cups all purpose flour instead of the three flours listed above)
1 teaspoon baking powder
1/2 teaspoon baking soda
2/3 cup sugar
zest of one lemon
6 tablespoons butter, at room temperature
2 eggs
1 cup coconut milk (or whole milk)
2 cups cherries, pitted and halved

1. Spray a 9-inch round or square cake pan with cooking spray and set aside.
2. For the crumble, put all the ingredients, minus the nuts in a food processor and pulse until it forms coarse crumbs. Put into a bowl, add the chopped pistachios, cover and refrigerate while you prepare the cake. You can do this by hand, mixing in all the ingredients together, just make sure the butter is super cold.
3. Preheat the oven to 350F and position a rack in the middle.
4. Combine the flour, baking powder, baking soda. Stir and set aside. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar together with the lemon zest until light

and fluffy, about 5-7 minutes. Add the eggs, one at time. Scrape the bottom of the bowl to make sure it is all combined. Reduce the speed and add the flour mixture and milk alternately, starting and ending with the dry ingredients. Stop the machine and with a spatula gently stir in the cherries.

5. Pour the mixture into baking pan. Spread the top with the crumb topping. Bake for about 45 minutes, or until a toothpick or wooden skewer comes out clean when inserted into the center of the cake. Cool on wire rack for at least an hour before serving.