



### **Old Fashioned Double Cherry Nut Cake**

3 cups all purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 cup unsalted butter  
2 cups granulated sugar  
4 eggs  
1/2 teaspoon baking soda  
1 cup sour cream  
1/2 Tablespoon vanilla  
1 cup chopped pecans  
1/2 cup drained maraschino cherries, coarse chopped  
1/2 cup drained dark sweet cherries, coarse chopped

#### **Cherry Waterfall Glaze:**

1 cup confectioners' sugar  
2 to 3 Tablespoons cherry syrup (from dark sweet cherries)  
Garnish: Coarse chopped pecans as desired

Preheat oven to 350 degrees F. Spray tube pan with baking oil spray.  
In a large bowl, combine flour, baking powder, and salt.

In a mixing bowl, cream butter and sugar. Add eggs one at a time, beating well.

Add baking soda to sour cream and beat into creamed mixture with vanilla.

Gradually mix in flour mixture to form batter; add pecans and cherries. Spoon into greased tube pan.

Bake in preheated 350 degrees F. for 30 minutes; reduce heat to 325 degrees F. Continue baking for about 35 to 40 minutes or tests done. Cool in pan about 10 minutes. Loosen sides; remove cake to cooling rack to cool completely.

**Prepare Cherry Glaze:** In a small bowl, combine confectioners' sugar with cherry syrup until a drizzle glaze forms. Drizzle over cooled cake. Sprinkle chopped pecans over the top of cake.

Serve in slices. Yield: serves 10 to 12

**Cook's Note:**

1. If using a large Bundt pan, the cake will raise slightly in the center; serve the cake upside down.
2. This recipe reflects the type of cakes baked in the middle of the last century. You will notice the baking soda is added to the sour cream, which adds an extra pop for raising a heavy sour cream cake. The little extra alkalinity makes the crust very dark and crunchy. Also the extra acidity makes the egg proteins set up faster increasing the viscosity which helps those nuts and cherries from falling to the bottom of the cake.

**About the Recipe:** This moist cake is an old fashioned favorite that was prepared for all of those special occasions. It's filled with crunchy pecans and cherries, vibrant red and dark sweet varieties. Since It is a large cake, it's perfect for any party or to share with friends.