



## Poland – Celebrate Easter with This Cake

### Cherry Brandy Coffecake

*ciasto kawowe wiśniówka*

- 1 cup unsalted butter, softened
  - 1-3/4 cups granulated sugar
  - 1 teaspoon almond extract
  - 4 large eggs, room temperature
  - 3 cups all-purpose flour
  - 1-1/2 teaspoons baking powder
  - 1/2 teaspoon salt
  - 1 (21 oz.) can cherry fruit filling or topping
  - 1 Tablespoon cherry brandy
  - 1/2 cup sliced almonds
- Topping:** non-melting confectioners' sugar

Preheat oven to 350 degrees F. Grease and line 13x9-inch baking pan.

**Prepare Batter:**

- In a mixing bowl, cream butter, and sugar about 2 minutes; add almond extract and eggs, one at a time; beating well, about 3 minutes
- In a medium sized bowl, combine flour, baking powder, and salt. Slowly add dry ingredients mixing only until well combined.

**Place in Baking Pan & Mix Filling:**

- Set aside about 1/3 of batter; spread remaining batter evenly into the bottom of the prepared baking pan.
- In a small bowl, stir together cherry filling and brandy; spread evenly over the batter in baking pan.
- Using 1 Tablespoon baking or ice cream scooper, place remaining batter in balls over the filling; sprinkle the top with sliced almonds.

**Bake Cake, Cool, Serve:**

- Bake in preheated 350-degree F oven for 45 minutes and golden brown.
- Remove from oven; cool for 10 minutes; loosen sides of cake. Remove from pan when cooled. Sprinkle the top lightly with confectioners' sugar if desired. Cut into slices to serve about 15 large slices or cut them in half for 30 small slices.

**Recipe Shared by:** Helen Jandik

We added a touch of brandy to the original recipe.

**About the Recipe:** Poles cherish tradition, but they are also open to innovation. This recipe was shared at many church suppers and meetings. Beneath the buttery almond cake is a layer of sweet saucy cherries, that play peek-a-boo with the golden cake circles on the top of the cake. A final sprinkle of sliced almonds add a delightful finishing crunch. The cake makes a tasty breakfast treat or even a delightful finish for a special dinner.

**Polish Food Grew from the Hands of Peasants:**

The peasant Polish people historically experienced many food challenges and learned to be innovative with their crops, grains, and willingness to add new spices or herbs. Brandy, when it became available became known as a medicine and cured almost everything. You will also see a very religious population, which developed many rituals and traditions.

**For More Information Read:**

<https://culture.pl/en/article/polish-peasant-food-for-beginners>