



Marlin's Almond Cherry Cake

From PrettySimpleSweet.com

“It’s an awfully good cake,’ said Fiona, taking a second piece.”—*Pine Island Home*, pg. 72

Ingredients:

- ½ cup (1 stick) unsalted butter, softened
- ½ cup granulated sugar
- 2 large eggs
- 1 tsp. vanilla extract
- ½ cup all-purpose flour
- 1 tsp. baking powder
- ½ cup almond flour
- 25 cherries
- Powdered sugar, to sprinkle on top (optional)

Preheat oven to 325°F. Butter an 8x8-inch pan.

In a medium bowl sift together all-purpose flour and baking powder. Add almond flour and mix. Set aside.

In a stand mixer fitted with the paddle attachment, beat together butter and sugar for about 3 minutes until light and fluffy. Scrape down the sides and the bottom of the bowl as needed. Add the eggs, one at a time, beating well after each addition. Beat in vanilla extract. Don't worry if the batter looks a bit curdled. On low speed, add flour mixture and beat just until combined. Do not overmix.

Spread the batter into prepared baking pan and smooth the top. Arrange cherries on top of the batter.

Bake for 30–35 minutes until a toothpick inserted into the center of the cake comes out clean. Let the cake cool completely on a wire rack. Sprinkle the top with powdered sugar, if you like.

*Make sure you cook with an adult or have adult supervision.
They might have their own recipe they'd like to share with you!



Pine Island Home
by Polly Horvath
Margaret Ferguson Books
HOLIDAY HOUSE

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