



# Almond Cherry Buttercake

A fun flour free spin on a Dutch classic.

## INGREDIENTS

- 1 cup (225 g) Snowcrest Dark Sweet Pitted Cherries (thawed)
- $\frac{2}{3}$  (240 ml) cup unsalted butter
- 5 large eggs
- $\frac{1}{2}$  (120 ml) cup whipping cream
- 2 tsp almond extract
- $\frac{1}{2}$  cup (100 g) sugar
- $\frac{1}{2}$  cup (144 g) almond flour
- $\frac{1}{4}$  cup (24 g) coconut flour
- 2 tsp (8 g) baking powder
- CRUMBLE
- 2 tbsp (30 g) melted butter
- $\frac{1}{4}$  cup (144 g) almond flour
- $\frac{1}{4}$  cup (24g) coconut flour
- 2 tbsp (8 g) sugar

## DIRECTIONS

1. Preheat oven to 350. Line bottom of springform pan with parchment paper and butter lightly.
2. Melt butter. Set aside and let it cool.
3. Drain cherries and place onto a paper towel to remove any excess moisture.
4. Beat eggs for 5 minutes until very light and fluffy. Add in cooled, melted butter, whipping cream, and almond extract. Beat again until thoroughly combined.
5. In a separate bowl, stir sweetener, flours, and baking powder together, add to wet ingredients and beat once more to combine.
6. Pour a third of the batter into prepared pan, add the cherries and then pour the remaining batter on top to cover the cherries completely.
7. Top with crumble and bake for 30-35 minutes until knife comes out clean.

Cool and serve!