

Cherry Almond Loaf Cake - Moist, Fruity & Glazed to Perfection

Cherry Almond Loaf Cake - Moist, Fruity & Glazed to Perfection



OVEN
350°F

TIME
3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cake:

- 1 cup fresh cherries, pitted and halved
- 1 1/2 cups all-purpose flour
- 1/2 cup almond flour
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 3 large eggs
- 1 tsp vanilla extract
- 1 tsp almond extract
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup sour cream

For the Glaze:

- 1 cup powdered sugar
- 2 tbsp milk

Step-by-Step Instructions:

- 1 Prep the Pan & Oven:
- 2 Mix the Dry Ingredients:
- 3 Cream the Butter & Sugar:
- 4 Add Eggs & Extracts:
- 5 Combine Wet & Dry:
- 6 Fold in the Cherries:
- 7 Bake:
- 8 Cool & Glaze:

Tips for Success:

Use fresh cherries for the best flavor. Frozen cherries can work too-just thaw and pat dry.

Room temperature ingredients blend more easily for a smoother batter.

Let the cake cool fully before glazing or the glaze may melt right off.

Want more texture? Sprinkle slivered almonds over the glaze.

Serving Suggestions & Pairings:

A cup of coffee or black tea

A scoop of vanilla bean ice cream

A fruit-forward dessert spread featuring: Caramel Apple Pie Cookies

Easter Cookies Everyone Will Be Talking About

DIRECTIONS

- 1.** Prep the Pan & Oven: Preheat your oven to 350°F (175°C). Grease and flour a loaf pan, or line with parchment paper for easy removal.
- 2.** Mix the Dry Ingredients: In a medium bowl, whisk together all-purpose flour, almond flour, baking powder, baking soda, and salt.
- 3.** Cream the Butter & Sugar: In a large bowl, beat the butter and granulated sugar until light and fluffy (about 2-3 minutes).
- 4.** Add Eggs & Extracts: Add eggs one at a time, mixing well after each. Stir in vanilla and almond extract.
- 5.** Combine Wet & Dry: Gradually add the dry ingredients to the wet, alternating with the sour cream. Begin and end with the flour mixture. Mix until just combined-don't overmix!
- 6.** Fold in the Cherries: Gently fold in the halved cherries. If they're very juicy, toss them in a tablespoon of flour first to prevent sinking.
- 7.** Bake: Pour the batter into your prepared loaf pan and smooth the top. Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean.
- 8.** Cool & Glaze: Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack to cool completely. Whisk together powdered sugar and milk to make a smooth glaze. Drizzle over the cooled cake.
- 9.** Tips for Success: Use fresh cherries for the best flavor. Frozen cherries can work too-just thaw and pat dry.

10. Room temperature ingredients blend more easily for a smoother batter.
11. Let the cake cool fully before glazing or the glaze may melt right off.
12. Want more texture? Sprinkle slivered almonds over the glaze.
13. Serving Suggestions & Pairings: This loaf cake is perfect with:
14. A cup of coffee or black tea
15. A scoop of vanilla bean ice cream
16. A fruit-forward dessert spread featuring: Caramel Apple Pie Cookies
17. Easter : Cookies Everyone Will Be Talking About
18. It also makes a beautiful addition to brunch alongside Pumpkin Spice Muffins and Pumpkin Delight Dessert for a seasonal twist.
19. Storage & Make-Ahead Tips: Room Temp: Store the cake in an airtight container for up to 3 days.
20. Fridge: Keep in the fridge for up to 5 days if glazed.
21. Freezer: Wrap slices in plastic wrap and freeze for up to 2 months.
22. Make-: Ahead: You can bake the loaf the day before and glaze the next day for freshness.
23. More Bakes You'll Love: If this loaf cake hit the sweet spot, you'll love:
24. Pumpkin : Spice Muffins - warm, fluffy, and spiced just right
25. Neiman : Marcus Chocolate Chip Cookies - crisp edges, gooey centers, and bakery-level flavor

TIPS FOR SUCCESS

Use fresh cherries for the best flavor.

Frozen cherries can work too-just thaw and pat dry.

Room temperature ingredients blend more easily for a smoother batter.

Let the cake cool fully before glazing or the glaze may melt right off.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cherry-almond-loaf-cake-moist-fruity-glazed-to-perfection/>