

Cherry Cake Squares with Buttercream Frosting

Ingredients:

For the Cake:

- 1 cup unsalted butter, softened
- 1 1/2 cups white sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 2 cups all-purposed unbleached flour
- 3/4 cup red glace cherries, halved
- 3/4 cup green glace cherries, halved



For the Frosting:

- 2 cups confectioner's sugar
- 1/2 cup salted butter, softened
- 1 teaspoon vanilla extract
- 2 tablespoon milk

Directions:

Preheat oven to 350 degrees.

Prepare a 9×9 inch pan by lining with parchment paper. Set aside.

Using a hand-held mixer, begin by creaming together the butter, sugar, and vanilla extract.

Next, add the eggs and mix together until light and fluffy.

Add the flour, baking powder, and baking soda. Blend into the wet mixture.

Add the cherries and fold into the batter using a rubber spatula.

This batter is thick, so carefully spread the batter into the pan. Be sure to keep the parchment paper in place.

Bake for 50 minutes. To check for doneness, insert a toothpick into the center of the cake. If the toothpick comes out clean, the cake is done.

Remove the cake from the oven and allow to cool for 10 minutes. Transfer cake to a cooling rack to finish cooling.

To make the frosting, use a hand-held mixer to blend all of the frosting ingredients together. Spread liberally over the cooled cake.

Refrigerate for 1 hour before cutting into squares.