

MILLY'S CAKE
 for RGME Spring Symposium
 Vassar College, April 19-21, 2024
 Linda Civitello Recipe (cucinalinda@aol.com)

350 F, 32 minutes. For small heart pans, a bit bigger than a cupcake, 19 minutes.

Amt Double	8x8 - 64 sq" 13 heart pans	Ingredient	Method
2 cups	1 cup	pitted sour cherries , drained and coarsely chopped*	Ahead of time: Drain. While in the strainer, coarsely chop and press as much juice as you can out of them with the back of a spoon.
8 ounces	4 oz	unsalted butter , soft	
316 gm	158 gm (7/8 cup)	sugar	Cream.
100 gm	50 gm	large egg	
			Add.
2 cups	1 cup	Sonora**	Combine. Add to creamed butter and sugar alternately with liquid.
1 cup	1/2 cup	AP flour	
2 tsp	1 tsp	baking powder	
1-1/2 tsp	3/4 tsp	cinnamon	
1 tsp	1/2 tsp	cardamom	
1-1/8 cups	1/2 cup + 1 Tblsp	whole milk	Combine.
4-1/2 tsp = 1-1/2 Tblsp	2-1/4 tsp	rose water	
1-1/2 cups	3/4 cup	unsalted pistachios	Stir in, along with drained cherries.
1-1/2 cups	3/4 cup	golden raisins	

* I used canned pitted sour cherries from Stop & Shop. I drank some of the cherry juice and froze the rest for later use.

** Sonora is a delicious heirloom, whole wheat, stone ground flour. You can use AP for all of the flour.