

Maraschino Cherry Pound Cake

This is the recipe for the plum sauce ice cream I used in the Mezzetta sandwich contest along with the plum sauce ice cream and macerated berry reduction sauce.

Ingredients	Makes 1 Pound Cake, 2# 5 ¾ ounces
Unsalted Butter, Room Temperature	8 ¾ ounces
Granulated Sugar	8 ¾ ounces
Whole eggs, room temperature preferred	4 each (8 ounces)
Salt	¼ ounce
All Purpose Flour	5 ¼ ounces
Cornstarch	5 ¼ ounces
Baking Powder	¼ ounce
Mezzetta Maraschino cherries, chopped fine in a food processor	6 ounces
Juice from the maraschino cherry jar	3 ounces
Vanilla Extract*	To Taste (1 Teaspoon)

*Try using different flavors like dark rum, almond extract, fruit beer, Kirschwasser, or cognac

1. Place the bowl on the electric mixer with a paddle attachment and cream the butter until smooth, lump-free, and light.
2. Add the granulated sugar and cream on medium speed until light and fluffy – between 5 to 10 minutes.
3. While creaming, combine the eggs, maraschino cherry juice, and vanilla extract and whisk well. Add the egg mixture to the sugar and butter on the mixer in stages until completely combined. Scrape the bowl as needed.
4. Mix until light and fluffy, up to 6 minutes.
5. While mixing sift together the flour, salt, cornstarch, and baking powder. Take 2 ounces of the dry ingredients and mix with the chopped cherries to make a paste.
6. After the butter mixture has mixed for about 6 minutes, and in the dry ingredients and mix together on medium speed until just combined. Then add the cherry paste and mix for about 3 minutes on medium speed.
7. Pour batter into a prepared loaf pan.
8. Bake at 350 degrees F for about 45 minutes or until cake tests done.