

MARLEY SPOON



Old-Fashioned Cinnamon Yeast Cake

with Walnuts & Cherries

 4,5h  2 Servings

This cake features a swirl of cinnamon, walnuts, and dried cherries on the inside with a sugary glaze on top. It may seem fussy, but blooming the yeast and proofing the dough two times are critical steps in creating a light and airy cake. It's worth the wait! (2p-plan serves 8; 4p-plan serves 12—nutrition reflects 1 slice)

What we send

- 3 (5 oz) all-purpose flour ²
- 8 oz milk ³
- 5 oz granulated sugar
- ¼ oz ground cinnamon
- 2½ oz confectioners' sugar
- 2 (½ oz) raspberry jam
- 2 (½ oz) apricot preserves
- 1 oz walnuts ⁴
- 2 (1 oz) dried cherries
- ¼ oz instant yeast

What you need

- kosher salt
- neutral oil
- 2 large eggs ¹
- 8 Tbsp butter, softened ³
- 1 Tbsp butter, melted ³

Tools

- microwave
- stand mixer with paddle and hook attachments
- 10-15 cup bundt pan (or 9-inch cake pan)

Cooking tip

Take butter out to soften at room temperature for at least 1 hour before starting the recipe.

Allergens

Egg (1), Wheat (2), Milk (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 440kcal, Fat 17g, Carbs 64g, Protein 7g



1. Bloom yeast

Heat **½ cup milk** in a medium microwave-safe bowl in microwave until warm, 30-60 seconds (milk should be 100-110°F). Whisk in **½ cup flour** and **2 teaspoons each of yeast and granulated sugar**. Set **yeast mixture** aside in a warm place until foamy and bubbly, about 20 minutes.



4. Make filling

In a small bowl, combine **¼ cup granulated sugar, 1 teaspoon cinnamon**, and **¼ teaspoon salt**. In a second small bowl, stir to combine **all of the fruit preserves** and **1 tablespoon melted butter**. Place **proofed dough** on a floured surface and dust with flour; roll to a 14x18-inch rectangle. Spread preserve mixture over dough, then top with **cinnamon sugar, cherries**, and **walnuts**.



2. Start dough

Transfer **8 tablespoons softened butter** to the bowl of a stand mixer with a paddle attachment. Add **¼ cup granulated sugar** and mix until light and fluffy, 3-5 minutes. Add **1 large egg**, then scrape down sides of mixing bowl. Add **2 cups flour** and **1 teaspoon salt**. Mix on low until a crumbly dough forms.



5. Roll cake & proof

Oil a 10-15 cup bundt pan; dust with **flour**. Starting from one long side, roll up **dough**; transfer, seam side down, to pan. Brush **cake** with **oil**. Cover in plastic wrap; set aside to proof until doubled in size, 1 hour. Beat **1 large egg** in a small bowl; brush over top of cake and top with **a little granulated sugar**. Cut 1-inch deep slits all around top of cake on an angle.



3. Finish dough & proof

Scrap **dough** down sides of the mixing bowl. Add **yeast mixture**. Switch to a dough hook attachment, then mix on medium-low until most of the dough gathers around hook, 6-8 minutes. Transfer dough to a lightly floured surface; knead gently to form a ball. Return dough to mixer bowl and tightly cover with plastic wrap. Set aside to proof in a warm place until doubled in size, about 1½ hours.



6. Bake & serve

Preheat oven to 325°F with a rack in the center. Bake until **cake** is deep golden brown and reaches 200°F internally, 60-70 minutes. Transfer pan to a wire rack. Let cake rest in pan for 15 minutes; carefully flip out and invert onto rack. Let cake cool completely. In a small bowl, whisk to combine **½ cup confectioners' sugar** and **2½ teaspoons milk**; drizzle over **cake** and serve. Enjoy!