



Cinnamon Yeast Cake with Walnuts & Cherries:

Bake Your Day with Martha



4,5h



2 Servings

Take your baking skills to the next level with advanced Martha Stewart & Marley Spoon recipes. 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, then proofing the dough two times are critical steps in creating a light and airy cake. It's worth the wait! Go ahead and bake your day with Martha! (2-p serves 8; 4-p serves 12.)

What we send

- 3 (5 oz) all-purpose flour ¹
- 8 oz milk ⁷
- 5 oz granulated sugar
- ¼ oz ground cinnamon
- 2½ oz confectioners' sugar
- 2 (½ oz) raspberry preserves
- 2 (½ oz) apricot preserves
- 1 oz walnuts ¹⁵
- 2 oz dried cherries
- ¼ oz active dry yeast

What you need

- kosher salt
- neutral oil
- 2 large eggs ³
- 8 Tbsp unsalted butter, softened ⁷
- 1 Tbsp unsalted butter, melted ⁷

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

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 11g, Carbs 47g, Proteins 14g



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.



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.



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.



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**.



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.



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!