

10-Min. Ground Cherry Coffee Cake (aka husk cherries)

Ground cherries, husk cherries, gooseberries - different names for the same tiny, sweet little fruit contained inside a papery covering. This coffee cake is so easy to make, no mixers involved, and stays fresh a long time (if it isn't eaten sooner!) Substitute in any berries or partially cooked fruit like apples or peaches (blot with papertowels if they're moist).

INGREDIENTS

- 2 cups unbleached all-purpose flour
- 1 ¼ cups granulated sugar
- 1 ¼ teaspoons salt
- 10 tablespoons room-temperature unsalted butter, cubed
- 1 ¼ teaspoons baking powder
- ½ teaspoon baking soda
- ¾ cup buttermilk (or regular milk soured with lemon juice or vinegar)
- 1 large egg
- 2 ½ teaspoons vanilla extract
- 2 to 3 cups ground cherries (or other berries or fruit), husks removed
- 1 cup chopped pecan pieces (untoasted)
- ½ cup packed dark brown sugar
- 2 teaspoons ground cinnamon



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DIRECTIONS

Preheat oven to 325 degrees F. Butter and flour a 9" cake pan (the taller the sides the better) or bundt pan. Set aside.

In a large bowl whisk together flour, sugar and salt. Cut in butter with two table knives until butter is combined with flour and is the size of small peas. Remove 1 cup of flour & butter mixture into a second bowl and set aside (you'll use it for your topping later).

Add in baking powder and soda to base flour mixture and whisk gently (or sift before hand). Add buttermilk, egg, and vanilla, and stir until mixture is free of flour streaks. Lumps are ok as your butter is still chunky, but streaks tell you it's not quite mixed enough.

Pour flour mixture into prepared pan. Scatter ground cherries (or fruit of your choice) over the top. Next, add nuts, brown sugar and cinnamon to your small bowl of flour that is set aside. Stir and sprinkle over the top. It will be thick, that's ok. It equals crunchy goodness.

Bake for 60 to 75 minutes (depending on the color of your cake pan) until a skewer (wooden or metal) comes out crumbly, but clean. If your nuts start to get too dark (dark brown good, burnt bad), apply foil over the top of your pan to halt that process and allow the cake to continue cooking. Remove from oven and allow to cool for at least 15 minutes in the pan.

Recipe via thekitchn.com

Market Shopping List

- Eggs - 18th C. Purity, Apis Verdi, Blueberry Hill Organics, Colgan, CT Valley, Easy Pickin, Oxen Hill, Riverview
- Husk cherries - Blueberry Hill Organics, Colgan, CT Valley
- All other ingredients - **Highland Park Market of Coventry**



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