

# dinette cake with kirsch and kirsch glaze

recipe: cake recipe adapted only slightly from  
Betty Crocker's Cookbook (1969)

Makes one 9x9 inch square pan.

## **For the cake:**

- 1/3 cup unsalted butter, room temperature
- 1 1/4 cup all-purpose flour
- 1 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup whole/homogenized milk
- 1 large egg
- 3 teaspoons Kirsch

## **For the glaze:**

- 3 tablespoons unsalted butter
- 1 cup confectioner's (icing) sugar
- 1 tablespoon Kirsch
- 1 tablespoon hot water (more or less according to desired consistency)

## **To make the cake:**

Pre-heat oven to 350°F. Grease a 9 x 9 inch square baking pan.

Place all of the ingredients in the bowl of a stand mixer and mix on low for about 30 seconds. (You could, of course, use a hand-held mixer.) Scrape down the sides and bottom of bowl, and then mix on medium speed for about 3 minutes, scraping down the sides of the bowl a couple of times. You will probably have some small lumps of butter in the mixture. Don't fret.

Pour the batter into your prepared pan and bake for 30-35 minutes, until cake is golden and a cake tester comes out clean. Allow to cool on a wire rack.

## **To make the creamy glaze:**

Melt the butter in a small saucepan over medium-low heat. Stir in the confectioner's sugar and Kirsch. Stir in the water, remove from heat, and then continue mixing until all lumps are gone. Spread over slightly warm cake. (Make your glaze just before you plan to use it, as it will get crusty if it sits for any time. Should this happen, stir well before spreading.)