

Quick & Easy

THE COSTCO WAY

Superfresh Growers® Cherry Almond Coffee Cake

Makes 8 servings

Ingredients:

1½ cups sugar
1 Tbsp lemon zest, approximately 1 lemon
3 eggs, at room temperature
2 cups flour
½ tsp salt
1 cup butter, melted and divided
2 tsp vanilla
2 tsp lemon juice
2 cups Superfresh Growers® Cherries, pitted
½ cup almonds, sliced
1 Tbsp brown sugar

Instructions:

Preheat oven to 350 F. Butter a 9-inch cast iron skillet. In a large bowl, mix sugar and lemon zest. Add in eggs one at a time, whisking after each one. Stir in flour and salt. Add in melted butter, reserving 3 Tbsp for crumb topping. Mix well. Add vanilla and lemon juice. Stir until just combined. Pour batter into skillet. Top with cherries.

In a small bowl, mix reserved 3 Tbsp melted butter, almonds and brown sugar. Top cherries with almond mixture. Bake for 40 to 45 minutes, or until a toothpick inserted in the center comes out clean. Cool 5 to 10 minutes. Cut. Serve warm.

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