

Gluten-Free Cherry Crumb Cake

Half sheet pan

Streusel

1/2 cup (g) brown sugar
1/2 cup (98g) granulated sugar
1 1/2 teaspoons cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1 3/4 cups (210g/ 7 1/2ounces) gluten-free all purpose flour
3/4 cup (170g) melted butter

Filling

2? 3? Cups cherry pie filling

Batter

4 teaspoons baking powder
1 teaspoon salt
3 3/4 cups (450g/12 3/4 ounces) gluten-free all-purpose flour
1/2 cup (113g/4ounces) unsalted butter, at room temperature
1 1/4 cups (248g/8 3/4ounces) granulated sugar
2 large eggs
1 tablespoon vanilla extract
1/2 teaspoon almond extract (optional)
3/4 cup (170g/6 ounces) sour cream

Preheat the oven to 350°F. Grease and flour a half sheet pan.

For the crumbs: combine the dry ingredients in a mixer with a paddle until blended. Pour in the melted butter and mix until evenly combined. Set aside.

For the batter: Whisk the baking powder and salt into the flour; set aside.

Cream the butter and sugar together until smooth. Beat in one of the eggs. Add 1 cup of the dry mixture and mix until absorbed. Beat in the second egg and the extracts. Add another cup of the dry mixture and mix thoroughly. Mix in the sour cream and the rest of the dry ingredients. Scrape the bowl and mix for 30 seconds more.

To assemble: Spread the batter in the prepared pan. Spray a piece of parchment with oil and place on top; roll lightly with a pin to even out the batter (it will be very sticky). Peel off the parchment and top with the filling. Spread with an offset spatula to distribute evenly. Sprinkle the streusel over the cherry filling.

Bake for 35-40 minutes until center is set.

