

## Fabbri Amarena Wild Cherry Delight

The Fabbri Family of Bologna, Italy has been making uniquely delicious cherries in amarena syrup for over a century. Only the best wild cherries are carefully selected and candied in amarena syrup according to Gennaro Fabbri's original recipe, created in 1905 in the small Emilia Romagna town of Portomaggiore.  
(Added by EM)

### Pound Cake



### Ingredients:

- 4 cups all purpose Flour
- 4 sticks **salted** Butter, softened
- 1 tbsp Vanilla extract
- 1 tsp Almond extract
- 3 cups Sugar
- 6 large Eggs
- $\frac{3}{4}$  cups whole Milk or Butter Milk
- 1 jar Fabbri Amarena Wild Cherries (imported from Italy)
- Vanilla Ice Cream

### Preparation:

Preheat the oven to 300  
Butter and flour a Bundt pan. (I like to use coconut oil for greasing – EM)  
With a hand mixer whisk together the butter, vanilla and almond extracts for 5 minutes.  
Add the sugar gradually mixing until light yellow in color. (Around 5 minutes)  
Add the eggs one at a time mixing well after each addition.  
Scrape the sides of the bowl as needed.  
Add the flour alternately with the milk, beginning and ending with flour.  
Stop and scrape the sides of the bowl occasionally.  
After all has been added, mix for 1-2 minutes until the flour has fully incorporated.  
Spread evenly into the pan and bounce on the counter, if needed to settle.  
Place into the oven and bake for 1½ hr **or** until a toothpick inserted into the cake comes back clean.  
Cool for 15 minutes, then remove from pan.  
Cool completely on a cooling rack.  
**Note: EM will bring the cake.**  
Place slice of cake on dish.  
Put scoop of ice cream on top.  
Top with 4 or 5 cherries and syrup.