



## Bublanina – Czech Fruit Sheet Cake

★★★★★

When cherries begin to ripen in June, it means one thing to Czech bakers: it's bublanina time! Let's bake together this traditional Czech coffee cake, full of juicy fruit. According to my simple recipe, everyone can make bublanina cake!

<b>Course</b>	Sweet Pastry
<b>Cuisine</b>	Czech
<b>Keyword</b>	Czech pastry, Fruit cake
<b>Prep Time</b>	30 minutes
<b>Cook Time</b>	30 minutes
<b>Total Time</b>	1 hour
<b>Servings</b>	20 pieces
<b>Calories</b>	139kcal
<b>Author</b>	Petra Kupská

### Ingredients

- 1 and 2/3 pounds pitted cherries (750 g)
- 2 and 1/2 cups all-purpose flour (320 g)
- 1 and 1/4 cups granulated sugar (250 g)
- 1 cup milk (240 ml)
- 1 teaspoon vanilla paste
- 3 eggs at room temperature
- 1/2 Tablespoon baking powder

### Instructions

1. Rinse and drain the cherries and pit them.
2. Preheat the oven to 340 °F (170 °C).
3. Grease a baking tray with butter and sprinkle with sifted breadcrumbs.
4. Carefully separate the yolks from the whites. Whip the egg whites and a tablespoon of sugar into stiff snow.
5. Put the egg yolks, vanilla paste, remaining sugar, and a tablespoon of warm milk in another bowl. Beat with a hand mixer until the yolk mixture is airy but still stiff. Be patient; it may take around 10 minutes.
6. Mix the flour with the baking powder. In batches, add it together with the milk to the egg yolk mixture. Finally, beat briefly with a hand mixer on low speed.
7. Fold in the beaten egg whites by hand. Be careful not to compromise the fluffiness of your beaten whites.
8. Pour the batter onto the prepared baking sheet. Smooth the surface evenly. Top thickly with pitted cherries, cut side down.
9. Bake in the preheated oven for about 30 minutes or until the surface is golden.

## Notes

- Makes about 20 pieces.
- **SERVING:** Let the bublanina cake cool for a while, then dust it with icing sugar. Cut into regular pieces approximately 3x3" (7.5x7.5 cm), arrange the slices on a dessert plate, and serve with a cup of coffee or tea.
- **EQUIPMENT:** I baked Bublanina cake according to this recipe on a **rectangular baking sheet about 17x12"** (42x29 cm).
- Apart from cherries, other fruits can also be used. For example, **blueberries, currants, or strawberries** are suitable.
- If you don't have fresh fruit, use **preserved or frozen**. Leave canned fruit to drain in a sieve before using. Allow frozen fruit to thaw before placing it on the bublanina cake.

## Nutrition

Calories: 139kcal | Carbohydrates: 31g | Protein: 3g | Fat: 1g | Saturated Fat: 1g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 1g | Trans Fat: 1g | Cholesterol: 25mg | Sodium: 42mg | Potassium: 110mg | Fiber: 1g | Sugar: 18g | Vitamin A: 60IU | Vitamin C: 3mg | Calcium: 29mg | Iron: 1mg