
ORANGE POUND CAKE WITH DRIED CHERRY COMPOTE

1/2 cup	Unsalted butter, room temperature
1 1/2 cups	Sugar
1/2 teaspoon	Vanilla extract
Zest	2 oranges
4	Eggs
3/4 cups	Sour cream
2 cups	Flour
1 teaspoon	Baking powder
1/4 teaspoon	Baking soda
Pinch of salt	

Pre-heat the oven 350-degrees

- Place the butter and sugar in the bowl of a mixer fitted with a paddle attachment. Cream the butter and sugar until very light in color and fluffy.
- Add the vanilla and orange zest and mix well.
- Add the eggs one at a time mixing well after each addition. Make sure to scrape the sides down well often.
- Add the sour cream and mix well.
- Add the flour, baking powder, soda, and salt and mix well.
- Pour the batter into a well greased 9 inch cake pan. Place in the oven and cook until when pressed in the center it springs back slowly. Remove from the oven and cool about 10 minutes.

- Then remove from the pan. Slice and serve with compote and softly whipped cream.

Dried Cherry Compote

2 cups	Dried cherries
4 cups	Port
1/2 cup	Sugar
2 tablespoons	Unsalted butter

- Place the cherries in a large sauté and cover with the port and sugar, bring to a boil. Cook until the cherries begin to soften about 3 minutes.
- Add the butter and mix in.
- Keep warm until ready to serve.