



# TIROLER NUSSKUCHEN

## INGREDIENTS:

- 1 Cup butter
- 4 eggs
- 1 Cup sugar
- 2 Cups self-rising flour
- $\frac{1}{2}$ - $\frac{3}{4}$  Cup ground walnuts
- 1 tsp Cinnamon
- 2 tbsp unsweetened cocoa
- 1 tbsp ground cloves
- 1 tbsp allspice
- 1 tsp spiced rum (e.g., Captain Morgan)
- 2 (14.5-16 ounce) cans pitted cherries (any variety)

## PREPARATION:

Preheat oven to 375° F. Mix together all ingredients and pour into a greased bundt pan. Bake until a toothpick inserted into the cake comes out clean, about 1-1½ hours.

If you have any questions, leave a comment on my blog, [www.bavgirl.com](http://www.bavgirl.com).

Happy Baking!  
Claudia

