



Directions:

Whisk together egg yolks and half of the sugar and until it's a lemony yellow color

Mix together flour, butter, baking powder, vanilla extract, and egg yolk mixture until well blended

Divide the dough into three, equal pieces

Reserve one of the pieces of dough and mix the cocoa into it until well blended
Wrap each piece of dough in plastic wrap and put them in the fridge for at least 3 hours. (You can do this part the night before)
When you're ready to prepare the cake, preheat the oven at 350 degrees.
Beat egg whites with the other half of the sugar into stiff peaks and set aside
Take out one piece of dough use this dough to line the bottom of a large, rectangle cake pan
Spread the preserves/pie filling on top of the dough
Take out the piece of dough with cocoa and shred it on top of the preserves/pie filling
Layer the whipped egg whites on top of the shredded, cocoa dough
Take out the last piece of dough and shred it on top of the egg whites
Bake at 350 degrees for 40-60 minutes

Ingredients:

2 cups flower
3 egg yolks
4 egg whites
9 ounces butter
3/4 cup sugar
vanilla extract
1 teaspoon baking powder
1 tablespoon baking cocoa
40 ounces of sour cherry (fresh or can)