



www.genusswerke.eu

Brown cherry cake

dough

125 g margarine

75 g of sugar

1 P vanilla sugar

1 egg

250 g flour

1 teaspoon Baking powder

filling

10 slices of rusks

125 g ground hazelnuts

2 tsp cinnamon

1 glass of sour cherries (720 g)

molding

3 eggs

1 cup of sour cream

125 g of sugar

1 tsp cinnamon

INSTRUCTIONS

Make a shortcrust pastry from margarine, sugar, vanilla sugar, egg, flour and baking powder and knead well. Wrap the dough in cling film and chill for half an hour. Grate the rusks finely and mix together with the ground nuts and 2 tsp cinnamon. Put the shortcrust pastry in a springform pan, pull up the rim. Put a third of the rusk and nut mixture on the shortcrust pastry, spread the cherries on top. Pre-bake the cake for about 30 minutes at 180 ° C. Mix the eggs, sour cream, sugar, cinnamon and the remaining rusk and nut mixture and after 30 minutes spread them on the cake and bake for another 30 minutes. Oven approx. 180 ° C.