

heute gibt es...

Crumb cake with cherries



Ingredients(Form: 20cm diameter)

- 190g sour cherries from a jar + 100ml juice same
- 2 eggs
- 125g sugar
- 100ml tasteless oil
- 150g flour
- 1 ½ EL invitation
- 1 ½ TL Backpulver
- 400ml Scene
- ½ EL vanilla sugar
- butter and flour for greasing / floured form
- 100ml cream to decorate (optional)

Preparation:

1. Drain cherries and put 9 pieces aside.
2. Preheat the oven to 200 ° C (fan) Preheat.
3. Grease baking dish and floured.
4. processed eggs and sugar with the mixer to a uniform cream.
5. Add oil and cherry juice and mix well.
6. Flour, cocoa and baking powder, add and mix in, so that a homogeneous dough is obtained.
These fill in the baking mold in the oven at 180 ° C (circulation) from about bake for 45 minutes.
7. After the soil is cooled, cut off the top third and crumble. place 2 tablespoons of bread crumbs for decoration aside.
8. A tart ring around the cake stand.
Tip: If you do not have cake ring, does the edge of the baking pan and □
9. Now beat 300ml cream until stiff.
comment: For this to succeed well take cream from the refrigerator and best the bowl and stirring hook briefly introduce the freezer.
Crumbs and cherries fold and spread the mixture evenly on the floor.
10. beat then 100ml cream with the vanilla sugar until stiff and spread on the cake. The cake ring can now be removed.
11. sprinkle and decorate with cherries and some whipped cream to finish off the shelved crumbs on the cake.