

Cake tin Cake Cups



Item no. 661073



STÄDTER®

Chocolate-Cherry-Cups

FOR 12 CAKE CUPS | WORKING TIME: APPROX. 45 MIN | BAKING TIME: APPROX. 15 MIN

Ingredients for the dough: 66 eggs, 120 g sugar, 1 pkt. vanilla sugar, some lemon zest, 1 pinch salt, 150 g flour, 40 g cocoa, ½ tsp. baking powder, 120 g melted butter | **Ingredients for the cherry compote:** 1 jar sour cherries, 2 tbsp. cornflour, 100 g cinnamon sugar | **Ingredients for the cream:** 1 pkt. custard powder, 500 ml milk, 4 tbsp. sugar, 250 g cream, ½ pkt. STÄDTER whipped cream fix neutral, 1 dash cherry brandy

Preparing the dough:

Beat the eggs, sugar, vanilla sugar, lemon zest and salt until light and creamy. Mix the flour with the cocoa and the baking powder and carefully fold into the egg and sugar mixture. Briefly stir in the melted butter and put the finished dough into the greased and floured baking mould. Bake in a pre-heated oven and bake it at 180 °C top/bottom heat (170 °C fan) for approx. 15 minutes. After baking, leave the baking mould to cool for 5-10 minutes and then turn out onto a cooling rack.

Preparing the cherry compote:

Pour the sour cherries through a sieve, collect the juice and put it into a pan. Siphon off 3 tbsp. of juice and mix with the cornflour. Bring the rest of the juice to the boil with the cinnamon sugar and bind it with the cornflour. Mix in the sour cherries and add 1 tbsp. to each cake cup.

Preparing the cream:

Prepare the custard powder with the milk and sugar, in accordance with the instructions. Cover the custard with a transparent film and stand it in the fridge for 2 hours. Whip the cream, prepare the STÄDTER whipped cream fix neutral in accordance with the instructions and fold in the whipped cream. Then fold the custard into the whipped cream and add cherry brandy to taste. Put the cream into a piping bag with a star-shaped nozzle or a small nozzle and fill the prepared cake cups with it. Decorate with some chocolate decoration and fresh cherries, as desired, and serve.