



Ingredients 12 Portions

♦ = Kotányi Produkte

750 g	Cherries
1 pcs.	Organic lemon
250 g	Butter, softened
250 g	Granulated sugar
400 g	Flour
5 pcs.	Eggs, room temperature
20 g	Baking powder
125 ml	Milk
1 pcs.	♦ Bourbon Vanilla Pods, Whole
1 tsp.	♦ Cardamom, Ground
1 pinch	♦ Sea Salt, Coarse

Moist Tray Bake with Cherries

⌚ 70—90 Min ♡ ♡ ♡

Preparation

- 1 First, preheat the oven to 180 °C. Line a deep baking sheet with baking parchment.
- 2 Now wash the cherries and remove the stones. Wash the lemon too, then dry. Then grate the zest.
- 3 In a bowl cream the softened butter with the sugar, a pinch of Kotányi Sea Salt, the vanilla pulp from the pod, cardamom and the lemon zest.
- 4 Now stir in the eggs one by one and beat until creamy. Heat up the milk a little. In a bowl mix the flour with the baking powder.
- 5 Now stir flour and room temperature milk into the batter, alternating between the two, then use a hand blender to mix well.
- 6 Once ready, spread the batter across the baking sheet and scatter the cherries on top. Bake in a preheated oven for around 40—45 minutes.

