



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.

Ingredients 12 Portions

♦ = Kotányi Produkte

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| 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 |

