

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

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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