

Cherry Cake

Ingredients basic batter	amount
WESTFALIA Rühr Frisch	1500 g
WESTFALIA Goldquell Öl	600 g
Water	600 g
Total	2700 g

Method:

Stir the ingredients for the basic batter slowly in a mixer machine for approx 3 minutes. Spread 1400g of the basic batter on a greased 60 x 40 cm baking tray.

Ingredients chocolate batter	amount
Basic batter	1300 g
Cocoa powder, deoiled	50 g
Sugar	50 g
Whole egg	150 g
Total	1550 g

Method:

Stir the sugar, cocoa and whole egg in the remaining batter, than spread it on the basic batter.

Use a piping bag to spread **1200 g Kaltkrem Super** (made according to the basic recipe) on the batter and put on **800 g drained morello cherries**. Mix **1200 g Streusel** with **200 g Westfalia Schokodrops**, sprinkle the cake and bake.

Oven temperature: approx. 190 – 200 °C
 Baking time: approx. 35 till 40 minutes

