

Cherry Cake with Butter Streusel served with cinnamon cream and chocolate curls



Cherry Cake with Butter Streusel – Photo: Erlenbacher Backwaren

Preparation time: approx. 10 minutes

For 4 slices:

150 g whipping cream

50 g mascarpone

2 tsp brown sugar

2 tsp ground cinnamon

2 tbsp salted almonds

White chocolate curls, to decorate

Step 1

Whip the cream, mascarpone, brown sugar and a little cinnamon together until it forms soft peaks.



Step 2

Chop the almonds into small pieces.



Step 3

For each serving, spread a quarter of the cream onto a plate and place the cake on top. Decorate with the almonds, chocolate curls and a dusting of cinnamon.

