

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



Preparation time: approx. 10 minutes

- Cherry Cake with Butter Crumbles (39000985)
- 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.

