

## German Sour Cherry Streusel Cake

Serves 10 pieces

### INGREDIENTS

**400 g** sour cherries from the jar  
**200 g** unsalted butter (room temperature)  
**200 g** sugar  
**1** egg  
**365 g** flour  
**1 tsp** baking powder  
**250 ml** cherry juice  
**30 g** starch  
**1 tbsp** cocoa powder  
salt





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### METHOD

1. Preheat the oven to **180°C Circo Therm®**. Give butter into a large bowl with most of the sugar and beat with a hand mixer until very light. Add egg and beat until just combined. Sift in most of the flour, baking powder, and a pinch of salt. Once combined, knead into a smooth dough with your hands. Add most of the dough to a greased springform pan. Press dough firmly to create a crust that's approx. 2 cm high.
2. Add sour cherries to a small pot. Mix cherry juice, starch, and remaining sugar in a small bowl, then pour over the cherries. Bring everything to a boil on Induction Hob **heat setting 7**. Let simmer for approx. 5 min., stirring often. Pour cherry mixture over the tart crust.
3. Mix the remaining dough with remaining flour. Halve the dough and combine one half with the cocoa powder. Form crumbles and then sprinkle both doughs over the cherries. Transfer to the preheated oven and bake at **180°C Circo Therm®** for approx. 40 min., or until the crumbles are golden but not brown. Let cool to room temperature before slicing. Enjoy!