

**WESTMARK**  
MACH'S EINFACH!

Cherry  
Time



## Ingredients for 1 tray:

- some baking powder
- 70 ml olive oil
- 4 eggs
- 100 g baking cocoa
- 280 g flour
- 30 ml milk
- 280 g brown sugar
- 1 espresso (40 ml)
- 200 g cherries

# Cherry Brownies



## Preparation:

1. Wash the cherries and pit them using a pitter.
2. Preheat the oven to 180°C (top and bottom heat) and line the baking tray with baking paper.
3. Place the eggs in a mixing bowl and add the sugar and olive oil. Then add the flour, cocoa, baking powder, espresso and milk and mix everything together thoroughly.



4. Pour the batter onto the prepared baking tray, smooth it out a little and spread the pitted cherries on top.
5. Bake for approx. 20 minutes and then leave to cool slightly.
6. Carefully cut into squares or rectangles with a knife and enjoy the finished brownies while still lukewarm.

## Product tips



# Cherry Cheesecake



## Ingredients:

- 100 g sponge fingers
- 50 g soft butter
- 1 sachet of lemon jelly for 500 ml
- 300 ml water
- 60 g sugar
- 200 g cream cheese
- 250 ml cream
- 150 g sweet cherries
- some mint
- 150 ml cherry juice
- ½ tsp cinnamon if needed
- 1 tbsp sugar
- 1 tsp cornflour



## Preparation:

1. Grind the ladyfingers, e.g. in a food processor, mix with the butter and press into a Westmark springform tin (18 cm Ø).
2. Mix the jelly with the water and sugar and leave to soak for approx. 10 minutes, then heat briefly (be careful not to boil), remove from the heat and leave to cool. Whip the cream until stiff. Mix the cream cheese with the lukewarm jelly. When the mixture has set, fold in the cream.
3. Pour the mixture into the springform tin. Chill for several hours (overnight if necessary). Use a cake remover to separate the cake from the edge of the tin.

## Topping:

4. Wash the cherries and remove the pits using the Westmark cherry pitter „Kerni“ or use the cherries decoratively together with the stem.
5. Bring the juice to the boil with the sugar and cinnamon, if using. Mix the starch with 2-3 teaspoons of water. Remove the pan from the heat, stir in the starch and bring to the boil again until the sauce thickens. Allow the sauce to cool well and pour over the cake before serving. Garnish with the cherries and mint.





# Plum Crumble



## Preparation:

1. Wash and pit the plums. Cut into quarters and mix with vanilla sugar.
2. Cut the butter into small cubes and mix with the flour, sugar and salt in a bowl. Add the egg yolk and knead into crumbles. Chill the crumble for about 20 minutes.
3. Brush the baking dish with butter and cover the base with a layer of crumble. Spread the plums evenly on top and place the remaining crumble on top of the plums.
4. Preheat the oven to 180°C (fan oven) and bake the plum crumble for about 30 minutes. Sprinkle with icing sugar immediately after baking and enjoy lukewarm.

TIP: Serve with some vanilla ice cream - it tastes simply delicious!

## Ingredients for 4 port.:

- 400 g plums
- 1 sachet vanilla sugar
- 100 g cold butter
- 200 g flour
- 100 g sugar
- 1 pinch of salt
- 1 egg yolk
- some butter for the tin
- 20 g icing sugar for sprinkling



## Ingredients:

- 200 g plums
- 200 g cherries
- 50 g sugar
- 1 sachet vanilla sugar
- ¼ tsp cinnamon
- 300 ml red wine
- 1 tbsp cornflour
- a little water for mixing

# Plum and cherry compote



## Preparation:

1. Wash the plums and cherries and pit them using a pitter. If necessary, the plums can also be cut into quarters.
2. Heat the sugar in a pan and caramelize until it has turned a light yellow colour. Then deglaze with red wine and simmer until the sugar has completely dissolved.



3. Then add the plums, cherries, vanilla sugar and cinnamon to the pan and simmer everything over a low heat until soft.
4. Meanwhile, mix the cornflour with a little water, add to the compote and bring to the boil again. Flavour with a little more sugar if necessary.

## Product tips



Dealer's address field



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