

RECIPE

Cherry loaf cake with Nutella®

Easy

8 Portions

50 min



INGREDIENTS

for 8 portions

- 250 g Butter
- 240 g Sugar
- 175 g Cake flour
- 100 g Potato starch
- 100 g Egg yolks
- 125 g Eggs
- 5 g Baking powder
- 1 Pinch of salt
- 1 Vanilla pod
- 100 g Cherries in syrup
- 120 g Nutella® (15 g/portion)



**Um dieses köstliche
Rezept zuzubereiten,
reichen 15 g Nutella® pro
Person aus!**

METHOD

**1**

Beat the butter together with the sugar, then add the yolks mixed together with the eggs, vanilla, salt and cherries. Finally sift together the flour, potato starch and baking powder.

**2**

Bake in a greased and floured loaf pan at 180°C for approximately 30 minutes, checking it is done with a wooden stick.



3

Once it has cooled, cut into slices and add 15 g of Nutella® to each slice.

The excitement is served. Share the recipe with the hashtag #nutellarecipe

"Plumcake" in Italian is a rather interesting term applied to cakes made in a loaf pan, despite not usually containing any plums at all! Our **version unites cherries with deliciously sweet Nutella®** for one unforgettably decadent dessert!