

Plum cake with NUTELLA® and cherries



Ingredients for 8 portions

DIFF

8

 PORT

11

 INGR

50

 MIN



- ✔ 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®



STEP 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 with the potato starch and the baking powder.



STEP 2

Cook in greased, floured plum cake moulds at 180°C for approximately 30 minutes, checking it is cooked with a wooden stick.



STEP 3

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