

Kolač s Višnjama

SOUR CHERRY CAKE



Ingredients

600-800 g sour cherry
100 g sugar
100 g butter or margarine
2 eggs
150 g flour type 0
½ bag of powdered yeast
1 pinch of salt
35 g brown sugar
20 g butter

Wash the sour cherries and deprive them of the hazelnut.

Mix 100 g sugar with 100 g butter or margarine.
Add two whole eggs and mix with a whip.

Add the flour, yeast and salt and mix.

Put the mixture in a rectangular baking tray with butter.
Place the sour cherries with their sauce. Sprinkle with
brown sugar and butter flakes.

Cook in the oven at 180 degrees for 45-50 minutes.

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