New Recipe: A cherry yoghurt cake

Hello everyone,
Today I finally managed to write the recipe for my final cake!

Once a photo here:



The cake is composed of a shortcrust base, chocolate sponge cake, a cherry filling and a yoghurt-cream mass!

And now the ingredients and cooking!

For the shortcrust your needs:

60 g butter
60 g of sugar
1 egg
1 tsp baking powder
150 g flour

From these ingredients make a pastry, refrigerate for about 2 hours!

Grease a 26 cm springform pan, roll out the dough on a pastry board springformpan big and lay it gently in the pan, press down a bit.
At 175 - 200 degrees until golden brown!

The sponge:

Ingredients:

4 eggs
125 g of sugar
70 g flour
70 g cornstarch
15 g of cocoa
1 pack baking soda
1 P. Vaillezucker

Preparation:

Mix flour, starch, baking powder and cocoa.
Separate the eggs and beat egg whites very stiff. Sugar and vanilla sugar mix, sprinkle in slowly with stirring to let the egg whites and stir into a shiny mass. The yolks of the egg white mix. Sift flour mixture and fold in carefully.
The mass in a lined with baking paper 26er springform
give and smooth.
At 200 degrees in preheated oven for about good 30 minutes.
Toothpick not forget!

The cherry yoghurt filling:

Ingredients:

1 glass of sour cherries, drained 370 g (juice reserved!)
put aside some cherries to decorate
1 p red glaze

500 g yoghurt
50 g of sugar
1 P. salt
1P Dr. Ö lemon zest
6 sheets of gelatin
250 g cream
1P vanilla sugar
1 tablespoon sugar
1 P. Sahnesteif

In addition you need:

2 tablespoons apricot jam
75-100 ml cherry juice from the jar
1 P. vanilla sauce powder without cooking
Schokoraspel

Preparation:

For the cherry filling the glaze according to package instructions with half a glass of cherry juice and water and cook half the stated amount of sugar. Fold in the cherries to be when the mass begins plump. Case no children, you can now give to this mass 5 tablespoons kirsch cherry! Otherwise, just leave!

While the cherrymass begins to plump, soak the gelatin according to package instructions.

Give about 3-4 tablespoons of yogurt in a pot,
mix the rest yogurt well with sugar, the salt and the lemon zest packet.
By soaking the gelatine and dissolve well in the removed yogurt on low heat.

Caution! Gelatin must NOT boil or they no longer gelled!

The gelatin is dissolved, give 6 EL yogurt into the gelatin mass. Is this a bit cooled, quickly stir in the yogurt.

Vanilla, sugar and cream stabilizer mix. Whip the cream until stiff with this mix. When the yogurt mass starts to gel, gently fold in whipped cream.

During this time, warm the apricot jam easily, so it is spreadable. To lay the shortcrust in a cake ring, brush with the apricot jam. Cut the cooled sponge cake horizontally to share even time to put on the first floor swept pastry and soak it with some cherry juice.

Is the cherry filling ready, spread them on the bottom floor, a second floor gently to soak in turn create something.
Now distribute the yogurt cream over it. Smooth it out and press with a teaspoon of small wells in the cream.
Cool the cake about 3 hours.

To decorate solve the springform pan and remove the edge, mix cherry juice with powdered vanilla sauces and stir in the cherries set aside. Mass lay with the help of a small spoon into the wells.
Sprinkle with grated chocolate before serving!