

# Cherry Mini Cakes

Delicate cherry mini cakes perfect for breakfast or dessert. These buttery, moist mini cakes feature sweet cherries and are ideal for tea time.

20 min

PREP

15 min

COOK

35 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Cherry Mini Cakes

## Ingredients

- 2 oz butter
- 1 cup flour
- 1 tsp vanillin
- 6 egg white
- 1 cup granulated sugar
- 2 oz peanut
- 30 sour cherry

## Instructions

- 1 Prepare for baking**

Preheat oven to 330°F (165°C). Grease 4 mini cake molds with butter or cooking spray, or line with paper liners.
- 2 Melt 2 oz butter in a small saucepan over low heat or in microwave for 30-45 seconds until completely liquid. Set aside to cool to room temperature, about 10 minutes.**
- 3 Mix dry ingredients**

Sift 1 cup all-purpose flour into a medium bowl to remove any lumps. Stir in 1 tsp vanilla extract until evenly distributed.
- 4 Make the batter base**

In a large mixing bowl, whisk 6 egg whites and 1 cup granulated sugar together by hand or with electric mixer on medium speed for 2-3 minutes until mixture is light, pale yellow, and slightly thickened.
- 5 Add the flour mixture to the egg mixture and gently fold together with a rubber spatula, turning the bowl and cutting down through the center until just combined with no visible flour streaks.**
- 6 Pour the cooled melted butter over the batter and fold in gently with the spatula until just incorporated and no butter streaks remain, being careful not to overmix.**
- 7 Fill and top**

Divide batter evenly among the 4 prepared mini cake molds, filling each about 2/3 full. Press 1 fresh pitted cherry into the center of each cake, allowing it to sink slightly into the batter.
- 8 Bake**

Bake for 15 minutes until tops are golden brown and a toothpick inserted near the center comes out with just a few moist crumbs attached.

**Cool and serve**

Cool cakes in molds for 5 minutes, then turn out onto a wire cooling rack. Serve warm or at room temperature.

## Tips

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Use room temperature ingredients for better mixing and a more even texture in your mini cakes.

Don't overmix the batter – fold ingredients together gently to avoid developing tough gluten strands.

Properly grease your mini cake molds or use paper liners to ensure easy release after baking.

Test doneness with a toothpick inserted in the center – it should come out with just a few moist crumbs.

Allow cakes to cool in the pan for 5 minutes before turning out to prevent breaking while still warm.

Pat fresh cherries dry with paper towels to remove excess moisture that could make cakes soggy.

Sift your flour for the lightest, most tender texture in your finished cakes.

Place a single cherry in the center of each cake for the most attractive presentation and even distribution.