

Vişneli Mini Kek

Delicious cherry mini cupcakes with buttery texture. Perfect for breakfast or dessert. Easy recipe with fresh cherries and vanilla flavor.

20 min

HAZIRLIK

15 min

PIŞIRME

35 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

Vişneli Mini Kek

Malzemeler

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

Yapılış

- Prepare for Baking**

Preheat oven to 165°C (330°F). Line mini cupcake pan with paper liners or grease with butter.
- Prepare the Butter**

Melt 50g butter in a small saucepan over low heat or in microwave. Set aside to cool to room temperature, about 10 minutes.
- Mix Dry Ingredients**

Sift 1 cup flour and 1 teaspoon vanilla extract together in a medium bowl until no lumps remain.
- Whisk Egg Whites and Sugar**

Beat 6 egg whites and 1 cup powdered sugar in a large bowl with a whisk until mixture is light and slightly foamy, about 2-3 minutes.
- Fold in Dry Ingredients**

Add 50g ground almonds and the flour mixture to the egg white mixture. Fold gently with a rubber spatula until just combined, being careful not to deflate the mixture.
- Add Melted Butter**

Pour the cooled melted butter into the batter. Fold gently with the spatula until just combined and no streaks of butter remain.
- Fill and Top**

Divide batter evenly among mini cupcake liners, filling each about 2/3 full. Press 1 cherry into the center of each cupcake, leaving the top slightly visible.
- Bake**

Bake for 15 minutes or until tops are golden brown and a toothpick inserted beside the cherry comes out clean or with just a few moist

crumbs.

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Cool and Serve

Cool in pan for 5 minutes, then transfer to a wire rack. Cool completely before serving, about 20 minutes.

?puçlar?

Use room temperature ingredients for the best texture. Take eggs, butter, and any dairy products out of the refrigerator at least 1 hour before baking to ensure even mixing and a smooth batter.

Measure flour correctly by spooning it into the measuring cup and leveling with a knife. Scooping directly from the bag can pack too much flour, resulting in dense, dry cupcakes.

Don't overmix the batter once you add the flour. Mix just until the ingredients are combined to keep the cupcakes light and tender.

Drain cherries thoroughly before using, especially if using frozen or canned varieties. Pat them dry with paper towels to prevent excess moisture in the batter.

Fill cupcake liners only 2/3 full to prevent overflow during baking. This ensures evenly shaped mini cupcakes.

Test for doneness with a toothpick inserted in the center. It should come out clean or with just a few moist crumbs attached.

Cool completely before storing to prevent condensation and sogginess. Place on a wire rack immediately after removing from the oven.

For enhanced cherry flavor, brush cooled cupcakes with cherry juice or add a few drops of cherry extract to the batter.