



The strong flavour of rye melds well in these muffins with sour cherries from Latvia and gentle whipped cream. If only adults are to eat the muffins, add some rum or kirsch to the mixture.

RYE MUFFINS WITH CHERRIES



For the dough

150 g sugar
125 good rye breadcrumbs
200 g soured cream
2 eggs
1 tsp baking soda
1 tsp vanilla sugar
1 tsp ground cinnamon
2 tsp cocoa powder

Pan for 12 muffins with paper inserts

For the filling and decoration

300 ml sour cheery compote
1 tbsp potato starch
1 tbsp sugar
200 ml 35% sweet cream
125 g cream cheese without salt
1 package whipped cream starch
1 tsp vanilla sugar

1. Beat the eggs and sugar until the sugar is melted and the eggs are thick and light. Sieve the breadcrumbs, and pour 125 g of them into a bowl, where you will mix them with the spices, the cocoa and the baking soda.
2. Heat your oven to 180 °C. Lift the breadcrumb mixture carefully into the egg mixture, add the soured cream, and mix until the dough is even. Pour it into the muffin tins, leaving room for the mixture to rise. Bake for 20–30 minutes until an inserted toothpick comes out clean. Allow the muffins to cool completely.
3. If the cherry compote is with pits, remove them. Leave 12 berries for decoration and 60 ml of the syrup for dampening. Boil the rest of the compote in a pot. Dissolve the potato starch in 100 ml of cold water. Add the sugar and the starch to the pot, stir thoroughly and then wait until the first bubble appears. Immediately take the pot off the stove. Cut off the top of the muffins to create a hole. Pour in a teaspoon of syrup and fill the hole with the hot cherry mixture. Put the top back on the muffin and allow it to cool again.
4. Whip the sweet cream with the cream cheese, vanilla sugar and whipped cream starch to the consistency of a fine crème. Decorate the muffins with the crème and the cherries.