Yeast cake with cherries and schmant (sour cream)

1 For the batter, pour flour in a bowl and make a well in the middle. Crumble the yeast into the well, sprinkle some sugar over it and pour enough of the lukewarm milk over it to cover the yeast evenly. Briefly stir the yeast milk, then cover the bowl with a dish towel and let the sponge rise in a warm place for 15 to 20 minutes until the first bubbles become visible.

2 Add the rest of the milk, the remaining sugar, butter, egg and salt. Knead the mixture with the kneading hooks of your kitchen machine (or by hand) until the dough can easily be lifted from the side of the bowl. If the dough is still very sticky, add flour by the tablespoon. Lightly dust with flour, then cover and let rise in a warm place for about an hour (if you're in a hurry, then 30 minutes will also suffice).

3 Preheat the oven to 180°C (355°F) and line a baking sheet with parchment paper. Briefly knead the dough once more, roll out on a floured work surface until it is approximately the size of the sheet and about 0,5 cm (0,25 inch) thick. Then spread out on the sheet and pull into shape. Keep covered with a dish towel.

4 Prepare the topping: In a bowl mix together the three eggs, schmant (substitute with sour cream or curd) and vanilla sugar, then evenly spread over the prepared yeast dough. Finally distribute the cherries on top.

5 Bake in the oven (middle rack) for 20 to 25 minutes, but make sure that the bottom doesn't get too dark. Take out, let cool and cut into square pieces.

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Recipe source: grandma's recipe, adapted

Prep time: ~20 minutes, rising time: ~1-1,5 hour, baking time: 20-25 minutes

Ingredients (yields one baking tray, ~34x34 cm/ ~13x13 inches):

- 375 g all- purpose flour, possibly a bit more
- 20 g fresh yeast (cake)
- 50 g sugar
- 125 ml lukewarm milk
- 50 g butter (at room temperature)
- 1 egg (medium, at room temperatur)
- a pinch of salt
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- 3 eggs (medium or large)
- 400 g Schmant (substitute with sour cream or curd)
- 50 g vanilla sugar
- 350-400 g cherries (canned and pitted)

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