



Crunchy Gratin

Ingredients for 8 servings:

1 glass sour cherries (350 g drained weight), **300 g Kölln® Muesli Crunchy Honey-Nut**, 4 eggs, 80 g vanilla pudding powder, 1 l whole milk, 80 g sugar

For sprinkling: 100 g Kölln® Muesli Crunchy Honey-Nut

Preparation:

Preheat oven. Drain sour cherries in a colander. Take two small oven dishes, put 150 g Kölln® Muesli Crunchy Honey-Nut into each of them and put sour cherries on top of it. Separate the eggs. Beat egg whites until stiff. Prepare pudding powder with milk and sugar according to the instruction given on the packaging. Stir in beaten egg whites and egg yolks, spread pudding mass on the cherries and sprinkle each of the two preparations with 50 g Kölln® Muesli Crunchy Honey-Nut. Bake oven dishes in the lower third of the oven.

Top/bottom heat: 180 °C **Fan assisted oven:** 160 °C

Baking time: approx. 30 minutes

Preparation time: approx. 20 minutes