



Four cherry recipes to make this Christmas

Cherries are a Christmas staple – not only because of their red skin but their sweet bursts of seasonal goodness. And while you can eat them raw, they're also incredibly tasty when cooked in or served with as desserts. Here's four of our favourite cherry recipes for you to make this Christmas.

[Layered Cherry Crumble Cake](#)



This one is for the cake lovers – but it comes with a twist. Combining a fluffy vanilla cake base with a layer of pitted cherries, the secret is in the topping – a crumbly layer of brown sugar, ground almonds and cocoa powder. Serve on a grand cake stand with extra cherries for best effect. This cake uses [top and bottom heat in a NEFF oven](#), a function which evenly distributes heat on both sides of your cooking and is particularly good for things like sweets.

[Cherry Strudel](#)



With a delicious, golden, flaky pastry and mouth-watering filling, this cherry strudel is a must for Christmas Day (or any other day, for that matter). Combining the sweetness of baked cherries with a touch of zesty lemon, this classic dessert tastes as good as it looks. And what's more, it can be whipped up, baked and on the table in just over an hour using [NEFF's CircoTherm® function](#) – meaning you have more time to enjoy with your family this festive season.

[Chocolate Marble Cheesecake with Roasted Cherries](#)



[Baking](#) the perfect cheesecake is an art – and this one is almost too pretty to eat. Tantalise your guests' taste buds with layers of crumbly chocolate biscuit and cream cheese, topped with a striking chocolate swirl pattern. Serve with juicy, oven-baked cherries and enjoy! This recipe also uses the [CircoTherm® function](#).

[Cherry Syrup](#)



Whether you're pouring it on pancakes, making a milkshake or putting a dash into your favourite summer cocktail, NEFF's cherry syrup recipe is one you'll use time and time again. And with just three ingredients, you really can't go wrong. After 30 minutes of simmering, your stewed cherries should be ready to enjoy. If you have any syrup leftover, pour into a jar or container and store in the fridge for up to four weeks. Or freeze and save for a later date. Yum!

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers—designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).