

# Sour cream cakes with currants



# Ingredients

sour cream 1 cup

Sugar 1 cup

Egg 2 pcs.

vegetable oil 100 g

wheat flour 2 cups

Weeder 2 tsp

Blackcurrant 1 cup

Up to 6 servings

# PREPARATION

Combine in the eggs, sugar, cream, butter.  
Well rub or beat with a mixer.



Add flour, sifted with ripper:



# Stir currants:



# Spread in greased:



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Bake 25 minutes at 200 \* C:



and delicious cupcakes ready

