



## HAZELNUT CAKE WITH SLICED ALMONDS

### STEP 1

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#### INGREDIENTS

|                         |         |
|-------------------------|---------|
| HEIDICAKE               | g 1.000 |
| UNSALTED BUTTER 82% FAT | g 400   |
| EGGS                    | g 400   |

#### PREPARATION

Combine HEIDICAKE, butter or cream margarine and eggs and mix in a planetary mixer equipped with a paddle for about 5 minutes at medium speed. Put the dough in the moulds, filling them by 2/3 and decorate with sliced almonds. Bake at 180-200°C. Baking time depends on the size of the cakes.

### STEP 2

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#### INGREDIENTS

|               |          |
|---------------|----------|
| ALMOND FLAKES | To Taste |
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