



LINZER CAKE

STEP 1

INGREDIENTS

| | |
|-------------------------|---------|
| HEIDICAKE | g 1.000 |
| UNSALTED BUTTER 82% FAT | g 300 |
| EGGS | g 300 |

PREPARATION

Mix HEIDICAKE, butter or margarine cream and eggs in a planetary mixer equipped with a paddle at low speed for about 3 minutes. Pour an even layer of the mixture into a greased and floured mould or square cake pan and form an edge. Spread a sufficient amount of FRUTTIDOR RASPBERRY and decorate the edge with sliced almonds. Bake at 180-190°C for 30-35 minutes, or until completely golden. Warning: the butter or margarine need to be kept at room temperature until they reach a soft consistency.

STEP 2

INGREDIENTS

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|-------------------|----------|
| FRUTTIDOR LAMPONE | To Taste |
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STEP 3

INGREDIENTS

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