

Rhubarb-cake

<u>ingredients (for one baking tray 60 x 40 cm)</u>	<u>amount</u>	
WESTFALIA Rühr Frisch	1500 g	} stir approx. 3 minutes
WESTFALIA Goldquell-Öl	600 g	
water	600 g	
WESTFALIA Kalkkrem-Super	350 g	} whisk to a custard cream
water	1000 g	
<u>frozen rhubarb</u>	<u>1100 g</u>	
total amount	5150 g	

method:

Stir the ingredients for the mixture 3 minutes in a mixing machine.
 Spread the ready mixture on a prepared baking tray.
 Use a piping bag to spread the cold custard cream and finish with the frozen rhubarb pieces.
 Ready to bake.
 Glaze the cool cake.

baking temperature: approx. 190 – 200 °C
 baking time: approx. 30 – 35 minutes