

Farmer's Apple-Advocaat Cake with Westfalia Rühr Frisch

mixture:

<u>ingredients (for one baking sheet 60x40 cm)</u>	<u>amount</u>	
Westfalia Rühr Frisch	1500 g] mix the ingredients approx. 2 minutes by medium speed in a mixing machine.
Westfalia Goldquellöl	600 g	
water	600 g	
Almond flavor	30 g	
total amount	2730 g	

custard cream:

<u>ingredients</u>	<u>amount</u>	
Westfalia Kalkrem Super	400 g] whisk the ingredients to a smooth custard cream
water	1000 g	
Advocaat paste	100 g	
total amount	1500 g	

method:

Spread the ready mixture evenly on a greased 60x40 cm baking sheet.

Place custard cream dots on the mixture by using a piping bag.

Cover the cake with apple slices, ready to bake.

Spread liquid butterfat on the cooled cake.

Baking temperature: approx. 190 °C

Baking time: approx. 35 minutes

