

Mandarin-Sour Cream Cake

<u>ingredients (for one baking sheet 60x40 cm)</u>	<u>amount</u>
WESTFALIA Rühr Frisch	1000 g
WESTFALIA Goldquell Öl	400 g
water	400 g
<u>amount mixture</u>	<u>1800 g</u>
mandarin pieces	900 g

Sour Cream-Topping:

WESTFALIA Füllcreme Royal	500 g
water, cold	1300 g
<u>sour cream</u>	<u>600 g</u>
<u>total amount</u>	<u>5100 g</u>

method:

Stir the ingredients for the mixture in a mixing machine for 3 minutes.
Spread the mixture evenly on a greased baking sheet 60 x 40cm then put the mandarin-pieces on, ready to bake.

Whip the ingredients for the topping in a mixing machine for 3 minutes to high volume.
Spread the topping evenly on the cold cake and dust with cinnamon-sugar.

baking temperature: approx. 180 °C
baking time: approx. 25 minutes

