

Pineapple-Coco Cake

ingredients (1 baking sheet 60 x 40cm)	amount
Mixture:	
Westfalia Rühr Frisch	1500 g
Westfalia Goldquell Öl	600 g
water	600 g
Custard:	
Westfalia Kalkkrem Super	350 g
water	1000 g
Fruit:	
Pineapple chunks	700 g
Topping:	
Westfalia Bienenstich Mix	200 g
Coconut flakes	300 g
Total amount	5250 g

Method:

Mix the ingredients for the mixture approx. 2 minutes in a mixing machine.

Spread this mixture evenly on a greased baking sheet 60 x 40cm, following spread on custard-cream-spots by using a piping bag.

Cover the cake with the pineapple chunks and finally sprinkle the topping-mixture on top, ready to bake.

Baking temperature: approx. 190 °C

Baking time: approx. 40 minutes

