

Gingerspice - Wintercake

<u>ingredients (one baking sheet 60x40 cm)</u>	<u>amount</u>
<u>mixture:</u>	
WESTFALIA Rühr Frisch	1500 g
water	625 g
WESTFALIA Goldquell Öl	625 g
walnuts, roasted and chopped	120 g
rum-raisin	400 g
apple, small pieces	400 g
chocolate-drops	200 g
orange peel/lemon peel	140 g
<u>ginger spice</u>	<u>15 g</u>
<u>amount mixture</u>	<u>4025 g</u>

method:

Mix all ingredients, except the rum-raisins (300g raisins and 100g rum) and the small apple pieces, in a mixing machine for 3 minutes, add the rum-raisins and the apple pieces, stir them shortly in the mixture.

Spread the ready mixture evenly on a greased baking sheet 40 x 60cm, ready to bake.

baking-temperature: 180 °C
 baking time: approx. 30 minutes

Cover the ready cake with fondant and spread chopped pistachio on top.

