



## Rhubarb Cake **de Luxe**

ingredients (one baking sheet 60 x 40 cm) amount

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**mixture:**

**Westfalia Rühr Frisch** 1500 g

**Westfalia Goldquell-Öl** 600 g

Water 600 g

rhubarb 1500 g

**filling cream:**

Westfalia Creme Royal 800 g

water, cold 2000 g

**crunch-topping:**

**Westfalia Bienenstich Fix** 200 g

hazelnuts, chopped 400 g

cinnamon 5 g

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7605 g

method:

Mix the ingredients in a mixing machine at medium speed for approx. 3 minutes, spread this mixture evenly on a greased baking sheet 60 x 40 cm and top with rhubarb. Bake the cake at 180 °C in a circulating air oven for 35 – 40 minutes.

For the filling cream, mix the cold water and the Westfalia Creme Royal and whip it in a mixing machine at full speed for approx. 5 minutes to high volume. Spread the cream evenly over the cold cake.

Mix Westfalia Bienenstich Mix, chopped hazelnuts and the cinnamon let this mixture caramelize in the oven. Cover the cake with the chopped crunch.