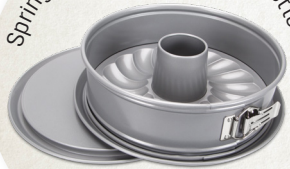


Springform with flat and tube bottom



Item-no. 61332



STÄDTER®

## Heart-filled pound cake

FOR A Ø 26,00 CM-CAKE | WORKING TIME: 45 MINUTES | BAKING TIME: 50 MINUTES

FOR A Ø 28,00 CM-CAKE | WORKING TIME: 45 MINUTES | BAKING TIME: 60 MINUTES

**Ingredients for the dough Ø-26,0 cm:** 500 g soft butter, 400 g sugar, 1 pinch of salt, 1 zest of a lemon, 1 pulp of a vanilla pod, 9 eggs, 500 g flour, 1 package baking powder, 3 tbsp cocoa, 50 ml milk

**Ingredients for the dough Ø-28,0 cm:** 550 g soft butter, 500 g sugar, 1 pinch of salt, 1 zest of a lemon, 1 pulp of a vanilla pod, 10 eggs, 600 g flour, 1 package baking powder, 4 tbsp cocoa, 100 ml milk

### Preparation:

Beat butter, sugar, salt, grated lemon peel and vanilla bean pulp together until slightly foamy. Add eggs one at a time, combine the flour with baking powder, and fold into the butter mixture. Next, mix 500 g of the finished dough with the cocoa and milk, pour into a springform pan with flat bottom, and bake in a preheated oven at 180 °C for upper/lower heat (165 °C convection) for about 15 minutes. Let cool briefly and use a heart-shaped cookie cutter to cut out 18-20 hearts. Lightly grease the springform pan with a funnel insert, and pour in about 1 cm of the light-colored dough. Place the dark heart-shaped cutouts in the middle, making a circle.

Make sure the hearts are placed upside down in the pan so they are right side up when you turn the cake out. Finally, spread the remaining light-colored dough evenly over the top. Bake in a preheated oven and let cool. Next, glaze the cake with dark chocolate if desired and decorate with fruit and grated chocolate.

*Please note: We cannot guarantee the correct translation of the recipe!*

