



STÄDTER®

Fresh cake base with lemon cream

FOR A Ø 30 CM BAKING TIN | WORKING TIME: APPROX. 30 MIN. | BAKING TIME: APPROX. 25 MIN.

Ingredients for the dough: 4 eggs, 120 g sugar, 1 package of vanilla sugar, 1 pinch of salt, 100 g whole-grain spelt flour, 30 g wheat flour, ½ tsp baking powder, 50 g melted butter | **Ingredients for the cream:** 200 g cream cheese, 200 g whipped cream, 2 tbsp. lemon juice, 2 tbsp. powdered sugar, 1 package STÄDTER whipping cream stabilizer | **In addition:** 500 g fresh fruit

Preparation of the dough:

Beat eggs, vanilla sugar and salt until light-colored and creamy. Combine whole-grain spelt flour, wheat flour and baking powder, then carefully fold into the egg mixture along with the butter. Pour batter into a greased, floured pan and then bake it in a pre-heated oven at 175 °C top/bottom heat (165 °C fan) for approx. 25 minutes. Let the base cool for a few minutes in the pan after it is done baking, then turn it upside down on a rack and cool completely.

Preparing the cream:

Gently mix all ingredients together to a creamy consistency, then spread over the cake base. Decorate with your favorite fresh fruit.

