

3D-Little easter lamb



Item no. 661776



STÄDTER®

Sweet Easter cake

WORKING TIME: APPROX. 20 MIN. | BAKING TIME: APPROX. 35-40 MIN.

Ingredients: 125 g sugar, 125 g soft butter, 1 pinch of salt, ½ vanilla pod pulp, 2 knife tips of lemon zest, 2 knife tips of orange zest, 3 eggs, 125 g flour, 35 g starch, 3 knife tips of baking powder

Preparation:

Lightly stir sugar, butter, salt vanilla and lemon and orange dust until frothy. Stir and add the eggs little by little. Thoroughly sift and mix the flour, starch and baking powder and let them fold into the mixture. Afterwards, pour the dough into the cake pan after it has been sprayed with STÄDTER baking separating spray or lubricated and dusted with flour and bake it in a preheated oven 35–40 minutes at 175 °C for top/bottom heat (155 °C for convection).

Let the cake cool down in the form for approximately 15 min. after baking, making a straight cut on top with a knife, if necessary, then loosen it carefully from the form. Afterwards, let it fully cool down on a cooling rack.

