

Backblech Baguette



Item no. 661899



STÄDTER®

Red Wine Bundt Cakes

FOR 2 SHEETS | WORKING TIME: APPROX. 25 MIN. | BAKING TIME: APPROX. 15 MIN.

Ingredients: 200 g butter, 200 g sugar, 2½ pck. vanilla sugar, 250 g flour, 2 tsp. baking powder, 5 eggs, 100 ml red wine, 3 tsp. cocoa, 2 tsp. cinnamon, 150 g chocolate shavings | **In addition:** Powdered sugar or red wine icing

Preparation:

Beat butter, sugar and vanilla sugar until creamy. Mix flour with baking powder. Gradually add the eggs, the red wine and the flour mix to the butter and sugar mixture, stirring continually, then add cocoa and cinnamon. Last, fold in the chocolate shavings. Pour the mixture into the greased baking mould and bake in a

preheated oven at 180 °C top/bottom heat (165° C convection oven) for about 10-15 minutes. After baking, let the mini bundt cakes cool down before removing them from the mould.

Sprinkle with powdered sugar, for example, or decorate with red wine icing.

