

Heart-filled pound cake

	ø 26,0 cm	ø 28,0 cm
soft butter	500g	550g
sugar	400g	500g
salt	1 pinch of	1 pinch of
zest of a lemon	1	1
pulp of a vanilla pod	1	1
eggs	9	10
flour	500g	600g
baking powder	1 package	1 package
cocoa	3 tbsp	4 tbsp
milk	50ml	100ml

Baking time:

☐ 180 °C ☑ 165 °C	50 min.	60 min.
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Working time: approx. 45 min.



Baking time: approx. 50 min.

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 500g 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!

Our product tip: Springform with flat and tube bottom
Item no. 661332 (ø 26.0 cm)

