STÄDTER®
Die bunte Welt des Backens

Lemon-yogurt whipped cream on sponge cake

Working time: approx. 60 min. Baking time: approx. 30–35 min.

Ingredients for sponge cake:

8 eggs, 1 pinch of salt, 200 g sugar, 1 pkg vanilla sugar (8 g), 200 g flour, 2 pkg. vanilla pudding powder (74 g), 2 tsp baking powder

Ingredients for lemon-yogurt whipped cream:

750 g cream, 2 pkg. STÄDTER Whipped Cream Fix lemon, 250 g plain yoghurt, zest and juice of one lime

In addition:

powdered-sugar glaze (approx. 350 g), fresh fruit, small meringues, edible flowers

Preparing the sponge cake:

Separate eggs and beat egg whites with salt until creamy and stiff. Gradually add sugar and vanilla sugar. Gently stir yolks and fold them in. Mix flour, pudding powder and baking powder together, sift and carefully fold in. Pour batter into greased mold, smooth the surface and bake.

After baking, let the cake cool briefly in the mold and turn upside down onto a cooling rack. Slice the cooled sponge cake horizontally in two or three layers, as desired.

Baking time:

Bake it at 180°C top/bottom heat (160°C fan) for approx. 30–35 minutes.

Preparing the lemon-yogurt whipped cream:

Whip cream until it forms stiff peaks. Combine yogurt and lemon-flavored whipped cream fix with the lime juice and zest; mix until smooth, then fold into the whipped cream. Spread some of the cream onto the bottom layer of the cake and top with the next layer. Continue until cake is fully assembled.

Refrigerate cake for at least 4 hours until it has set, then decorate with powdered-sugar glaze, meringue drops, blueberries, blackberries and small flowers.

Our product tip: Cake pan Book
Item no. 661172

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