



# Heidi Cake with raspberry jam

chef Basic level

## Ingredients

### HEIDICAKE

unsalted butter 82% fat  
eggs

## Preparation

1.000g Mix HEIDICAKE, butter or cream margarine and eggs in a planetary mixer equipped with a paddle for about 3 minutes at low speed. Grease a round 300g cake tin and dust with flour, then form an even layer of dough using a pastry bag with a plain tube nozzle nr. 6 and form an edge and a grid sufficiently large and placing each stripe at about 3 cm far from the other one. Put a sufficient quantity of filling or raspberry jam in the empty spaces and decorate the edge with sliced almonds. Bake at 180-190°C for 30-35 minutes, until it is completely golden.