



LINZER CAKE

👤 Basic level

INGREDIENTS

HEIDICAKE

unsalted butter 82% fat

eggs

PREPARATION

1.000g Mix HEIDICAKE, butter or margarine cream and eggs in a planetary mixer equipped with a paddle at low speed for about 3 minutes. Pour an even layer of the mixture into a greased and floured mould or square cake pan and form an edge. Spread a sufficient amount of FRUTTIDOR RASPBERRY and decorate the edge with sliced almonds. Bake at 180-190°C for 30-35 minutes, or until completely golden. Warning: the butter or margarine need to be kept at room temperature until they reach a soft consistency.