



HAZELNUT CAKE WITH SLICED ALMONDS

STEP 1

INGREDIENTS

HEIDICAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 400
EGGS	g 400

PREPARATION

Combine HEIDICAKE, butter or cream margarine and eggs and mix in a planetary mixer equipped with a paddle for about 5 minutes at medium speed. Put the dough in the moulds, filling them by 2/3 and decorate with sliced almonds. Bake at 180-200°C. Baking time depends on the size of the cakes.

STEP 2

INGREDIENTS

ALMOND FLAKES	To Taste
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