

Rübli cake – carrot cake – Easter cake – Easter

INGREDIENTS

dough

6 eggs
3 tbsp lemon juice
300 g of sugar
1 pack. vanilla sugar
100 grams of flour
1 MSP baking powder

some grated lemon peel (untreated)
600 g peeled, finely grated carrots
100 g ground hazelnut kernels
300 chopped or sliced hazelnuts

filling

1 large jar of apricot jam
4 cups of cream
4 cream stabilizer
1 marzipan blanket
12 marzipan carrots to decorate (e.g. Schwartau)

PREPARING the DOUGH

Beat eggs and lemon juice until frothy.
Sprinkle in sugar, vanilla sugar and beat until it no longer crackles.
Mix the flour and baking powder and fold in.
Fold in the other ingredients one after the other.

Put the batter into a greased springform pan (28 mm diameter).

BAKING TIME

Top / bottom heat at 180 ° -200 °
Bake for about 55-60 minutes

Let the cake base cool down

PREPARING the FILLING

Cut the cake base twice after it has cooled down.
Beat the cream with the cream stiffener until stiff.

Spread the apricot jam on the lower and middle cake base;
then spread some of the whipped cream onto the jam.

Put the floors together and then brush the whole of the cream;
leave some cream for decoration.

Put on the marzipan lid, press down, divide and

Sprinkle dots with the cream and
decorate with the marzipan carrots.

Have fun baking!

Download the recipe as a PDF: Rübli cake

BAKEMANIA AND COOKMANIA

SUSANNE is a trained housekeeping manager and cook.

She has been working in this profession for many years. Immediately after completing her apprenticeship, she worked at the Hilton in Mainz and for a short time in Switzerland before SUSANNE returned to her home country in Schleswig-Holstein and then became housekeeper in Heikendorf.

SUSANNE bakes and cooks with passion.