Fruit cake

Рецепт від V-ZUG AT



готування	30 хв
Час готування	1 годин 15 хв
Прилад	Combair SE з 2015 року

Preparation

200 g butter, soft

180 g unrefined sugar

1 pinch of salt

4 eggs

1 orange, unwaxed, juice and zest

200 g white flour

2 tsp baking powder

50 g cranberries, dried

100 g apricots, dried

100 g almonds, silvered

Line the cake tin with baking paper or grease it with butter.

Cut the apricots into strips.

Розігріти робочу камеру до 160 °C Гаряче повітря

Beat the butter, sugar and salt until light and fluffy. Add the eggs and continue to beat until the mixture has a creamy consistency. Add the orange juice and zest.

Mix the flour and baking powder together and fold into the mixture. Incorporate the dried fruit and silvered almonds,

Turn the mixture into the prepared tin. Put the cake tin on the wire shelf in the preheated cooking space. Bake.

Засунути страву для випікання

Гаряче повітря 160 °C протягом 1 годин 15 хв

Allow the cake to cool slightly before turning it out of the tin. Leave to cool down completely.

Аксесуари

Wire shelf

Cake tin, 25–28 cm long

Додаткова інформація

Складено	11.12.2019