



bowl · ø 28 cm, h 6,5 cm · no. 4181/470, mug · ø 8,5 cm, h 9,5 cm, 0,3 l · no. 4198/470, brettchen · 28,5 x 14,3 cm · no. 4195/470, wooden board · 45 x 25 cm · no. 4176/970

SHEET CAKE WITH APRICOTS

SERVES 4:

For the dough: 360 g flour, 180 g cold butter, 120 g sugar, 1 pinch salt, 2 eggs, grease for the baking pan, flour to dredge and roll

For the topping: 1,2 kg fresh apricots, 6 rusks, 4 eggs, 2 egg yellow, 100 g smooth butter, 100 g sugar, 2 bags vanilla sugar, 750 g cream curd, 200 g sour cream, juice and zest from 2 bio lemons, 200 g apricot jam

PREPARATION:

For the dough: Sieve the flour onto the working top and heap up, press a trough with a tablespoon. Sprinkle into it sugar and 1 pinch salt. Break the egg and let glide into the middle. Cube the cold butter and spread around the flour edge.

Chop all ingredients thoroughly with a big knife or palette knife. Knead the dough crumbs fast into a smooth dough. Form the dough into a ball, wrap in foil and cool for 1 hour.

In the meantime wash, halve and deseed the apricots for the topping.

Squash the rusk with a dough roll in a freezer bag. Mix the eggs, egg yellow with butter, sugar and vanilla sugar until creamy. Mix in curd and sour cream, add lemon juice and zest.

Preheat the oven to 180° (circulating air 160°). Grease the baking pan and dredge with flour. Thinly roll the dough on the working top in the size of the baking pan, cover with it and form an edge with the fingers. Spread the rusk crumbs on the dough. Put the curd mixture on top and spread. Add the apricots with the round side to the top. Bake the cake in the oven (middle) for 1 hour.

Afterwards take the cake out, warm the jam, strain through a sieve and brush the apricots with it.