



## American Cream Cake

### Ingredients for 12 pieces:

**For the cake base:** 75 g Kölln® Muesli Crunchy Chocolate Biscuit Cocoa, 3 eggs, 50 g sugar, 1 pinch of salt, 2 heaped tbsp. wheat flour, 2 tsp. baking powder, 2 tsp. cocoa powder

**For the yogurt cream:** 6 sheets of gelatine, 300 g whole milk yogurt (3.5% fat), 400 g sour cream, 50 g icing sugar, 3 tbsp. lemon juice, 125 g cream

**Topping:** 150 g Kölln® Muesli Crunchy Chocolate Biscuit Cocoa (crumbled)

### Preparation:

For the base fill Kölln® muesli in a freezer bag and crumble finely with a rolling pin. Beat eggs with sugar and salt until foamy. Add muesli, flour, baking powder and cocoa powder and fold in. Spread dough in a springform pan (Ø 24 cm) lined with baking paper and bake. After baking, remove baking paper and place the base back into the springform pan.

For the cream soak gelatine according to the instructions on its packaging. Mix yogurt, sour cream, icing sugar and lemon juice.

Dissolve gelatine in a saucepan at low heat and stir into the yogurt mass. Leave to cool. As soon as the mass begins to gel, whip cream until stiff and fold in. Spread the cream on the base, spread crumbled Kölln® muesli evenly on the cream and place the cake in the refrigerator for at least 2 hours.

**Tip:** If you are using a larger springform pan, reduce the baking time by 5 minutes.

**Top/bottom heat:** 175 °C      **Fan assisted oven:** 150 °C

**Baking time:** 20 minutes

**Preparation time:** approx. 40 minutes