



Sylt Sheet Cake

Ingredients for 24 pieces:

8 eggs, 300 g soft butter, 150 g sugar, 400 g wheat flour, **100 g Kölln® White Oats (Instant Oatmeal)**, 1 ½ tbsp. baking powder, 120 ml mineral water, 200 g almonds (flaked), 2 tsp. cinnamon, 450 g plum puree, 600 g whipped cream, 3 sachets cream stiffener

Preparation:

For the base separate the eggs. Beat egg yolk with soft butter and sugar until foamy. Mix flour, Kölln® White Oats (Instant Oatmeal) and baking powder, then add to egg-butter-sugar mixture. Add mineral water and stir. Spread evenly on a baking tray lined with baking paper. Beat egg whites until stiff and carefully stir under almonds and cinnamon, spread on the base and bake. After cooling spread with 350 g plum puree. Whip cream with cream stiffener until stiff, spread on the cake and decorate with the remaining plum puree. Let cool before serving!

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

Baking time: approx. 20 minutes

Preparation time: approx. 40 minutes (without waiting time)