



Sweet Vampire

Ingredients for 1 vampire cake (approx. 12 pieces):

For the dough: 4 eggs, 3 tbsp. water (lukewarm), 2 tsp. vanilla sugar, 125 g sugar, 60 g wheat flour, 20 g starch, 1 tsp. baking powder, **50 g Kölln® Wholegrain Oats**, ½ tsp. lemon peel aroma

For the filling: 400 ml whole milk, 1 sachet (approx. 40 g) vanilla pudding powder, 2 tsp. vanilla sugar, 2 tbsp. sugar, **3 tbsp. Kölln® Wholegrain Oats**, red food colouring

Furthermore: chocolate coating, almond slivers

Preparation:

Preheat oven. Separate eggs and beat egg yolk with water and sugar until foamy. Beat egg white until stiff.

Sift flour, starch and baking powder and add to the egg yolk mass together with the remaining ingredients. Fold in beaten egg white. Bake dough in a springform pan (Ø 26 cm), remove from the pan, let cool and cut cake in half to make two equal semicircles. Lay the two halves against each other, so that they almost meet down with the tips (from the straight sides). It looks like a wide W. Now cut from the smooth sides each a flat, asymmetrical triangle (above short side and downward long side). This way the wings look jagged later. The triangles should look the same because they are the body of the vampire. Lay the short sides of the triangles together, so a V appears. Now place V between the semicircles and the vampire is built together.

For the filling: cook a pudding with the milk, vanilla pudding powder and sugar according to the instructions on the vanilla pudding packaging. Add Kölln® White Oats and red food colouring until the filling has a nice red colour. Cut the cake pieces horizontally into two layers, spread the pudding evenly on one side and put together again.

Melt the chocolate coating and coat the cake. For decoration use 2 almond slivers as teeth. When the coating is dry, draw the eyes and wings with red food colouring.

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

Baking time: 15-20 minutes

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