



FEINES BERLINER MARZIPAN
— seit 1902 —



BLACKCURRANT CAKE WITH MARZIPAN SALTY TOFFEE

AUSSEN DUFTE,
INNEN *Lemke*



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MADE in
BERLIN
since 1902



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BLACKCURRANT CAKE WITH MARZIPAN SALTY TOFFEE FOR 10 PIECES

Time ca. 45 min.
Temperature 175° C
Difficulty

SHORTCRUST

AMOUNT	INGREDIENTS
3200 g	Salted butter
5600 g	Caster sugar
3000 g	Eggs
3400 g	Wheat flour
1000 g	Marcipan Salty Toffee*
200 g	Baking powder
100 g	Vanilla sugar
90 g	Fine salt
1200 g	Cream
300 g	Lemon Juice

BLACKCURRANT COMPOTE

AMOUNT	INGREDIENTS
2000 g	Blackcurrant (frozen)
1000 g	Caster sugar

PREPARATION

1. Boil blackcurrant and caster sugar together.
2. Let it cool down before you use it.

***TIP**
IT CAN ALSO BE USED
ANY OTHER TYPES OF
FLAVORED MARZIPAN,
LIKE VERY CHERRY

PREPARATION

1. Mix butter, sugar, salt and marzipan together.
2. Add eggs gradually.
3. Add flour, baking powder, vanilla sugar and mix well.
4. Add the lemon juice and the cream – mix well.
5. Finally add the blackcurrant compote and gently fold it in the finished dough.
6. Fill 2109 g in each ring in size 20 cm.
7. Cover the inside of the ring, with some baking paper along the side.
8. Bake it at 175 degrees for about 45 min.
9. Sprinkle the finish cake with some icing sugar and decorate with fresh berries.