



Bundt Cake

Overview

Servings: 4

Ingredients

Bundt Cake form Ø 22cm

150g Chocolate (85% Cacao)

75g Sugar

4 Egg Whites

150g Butter

100g Sugar

1 Package Vanilla Sugar

1 Pinch of Salt

2 Eggs (M)

4 Egg Yolks

75g Peeled, Grounded Almonds

75g Flour

1 Teaspoon Baking Soda

10g Cocoa Powder

Methods

Step 1

Melt chocolate on low temperature. Beat the egg white and sugar until stiff. Stir in butter until smooth and gradually add the sugar, vanilla sugar, salt and the molten chocolate.

Step 2

Gradually stir in the eggs and the egg yolks. Mix the almonds, flour, baking soda and the cocoa powder well and add them in two portions.

Step 3

Grease the baking mould, fill it with the batter and bake.

Setting Procedure

Put it on level 2

For the PerfectBake sensor select “menu” then “Assist”, continue with “Cake, bread” and “Cake” and finally “Cakes in tins”