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Recipe:
Fruit cake



Ingridients:
10 x eggs
6 x tablespoons of sugar
1 x packet of vanilla sugar
1 x lemon
1/2 x baking powder
8 x tablespoons of flour
1 x tablespoon of rum

Difficulty:

General description and procedure:

- Separate the egg whites from the egg yolks.
- Whisk the egg whites to make stiff peaks.
- Mix sugar, egg yolks, vanilla sugar, lemon zest, and rum into a creamy mixture.
- Gently fold the whisked egg whites together with the creamy mixture from the previous step.
- Grease a baking tray with butter and pour in the mixture from step 4.
- Preheat the oven to 180 degrees Celsius and bake for approximately 25 minutes.
- Once the bottom layer is baked, add fruits and pour over vanilla pudding, which is cooked in compote water.