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**Recipe:**
Holiday cake




**Ingridients:**
100 g of sugar
220 g of white flour
125 g of butter
1 x bag of baking powder
1 x bag of vanilla sugar
2 x eggs
100 ml of milk
100 g of almond chocolate
1 x peach compote
1 x bag of vanilla pudding
0.5 l milk for pudding
3 x teaspoons of brown sugar

**Difficulty:**

**General description and procedure:**

- Put sugar, flour with baking powder, butter, vanilla sugar, eggs and milk in a bowl and mix well to get an even mixture.
- Line the round cake module with baking paper and pour the mixture into it.
- Bake the cake in a preheated oven at 160°C for about 35 minutes.
- When the cake is cooled, soak it with peach compote. Cut the peaches into small pieces and spread them over the cake.
- Next, cook the vanilla pudding and spread it evenly over the top of

the peaches.

- Then take a bar of almond chocolate and break it into pieces.
- Melt the chocolate using a water bath, you can add a little milk to make it melt faster.
- Pour the melted chocolate over the top of the pudding.
- Finally, we can use various sprinkles for the top of the cake.