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Recipe:
Muffin cake



Ingridients:
1 x egg
90 g brown sugar
125 g butter
1 x vanilla sugar
200 g flour
1 x baking powder
2 x bananas
1 x vanilla whipped cream
160 g blueberries
125 ml milk
200 ml sweet cream
1 x orange

Difficulty:

General description and procedure:

- Beat an egg in a bowl and add brown and vanilla sugar. Mix well, then add butter, which can also be replaced with oil.
- Mix the baking powder with the flour and then slowly add them to the mixture.
- Mash the bananas with a fork and add them to the mixture. Mix everything well to get a uniform mixture.
- Pour the mixture into a 16 cm diameter cake pan and bake for 25-30 minutes at 200° C.

- When the cake has cooled, use a knife to cut it into two halves, top and bottom.

- Squeeze the juice out of the oranges and soak the bottom layer of the cake with it.

- Pour milk into a container, add whipped cream powder and mix with a mixer to create whipped cream, which is used to spread the bottom layer of the cake.

- Sprinkle the blueberries over the cream and then place the upper part of the cake on them, moistening it with the remaining orange juice.

- Pour the sweet cream into the container and mix it in a couple of minutes into the whipped sweet cream, which is used to spread the cake. If desired, decorate the cake with crumbs and fruit.