



Delicious sand cake

(12 servings)



Preparation time: approx. 15 minutes
(plus 60 minutes baking time)

Difficulty: easy

Ingredients

250 g	soft organic butter
250 g	organic sugar
1 packet	organic vanilla sugar
1 pinch	sea salt
4 tsp	organic lemon juice
4	organic eggs
200 g	organic wheat flour (type 405)
100 g	organic cornstarch
1 tsp	Bioreal Organic Baking Powder
to decorate	organic icing sugar



Preparation



- 1 Pre-heat the oven to 180 °C (fan oven).
- 2 Put the margarine, the sugar, the vanilla sugar and a pinch of salt into a mixing bowl. Whisk all ingredients together until you get a creamy dough.
- 3 Fold in the lemon juice. Then break the eggs step by step into the mixture and fold them into the dough. Once all eggs have been added, beat the dough with a hand mixer for another two minutes.
- 4 Fold the flour, cornstarch and baking powder into the dough. Grease a 24-centimetre Kugelhopf tin and dust it with flour.
- 5 Place the dough into the mould and bake in the oven for about an hour.
- 6 Afterwards, test the cake by pricking it with a wooden skewer. If the skewer comes out clean, it's time to take the cake out of the oven.
- 7 Allow the cake to cool and dust it with icing sugar.