

Apricot cake from the tin



Ingredients:

- 6 eggs
- 200 g icing sugar
- Some lemon peel
- 1 package of vanilla sugar
- 125 ml warm milk
- 125 ml oil
- 100 g sugar
- 400 g flour
- ½ package baking powder
- ca. 24 pieces of apricots

PERPETRATION:

First, you need to spate the eggs. From the 6 egg whites and the 100 g of sugar, you need to make a stiff whipped cream. After that, you put the beaten egg whites in the fried. Now you can preheat the oven to 170 degrees.

Take the 6 egg yolks with the icing sugar, the lemon peel and vanilla sugar, put it into a bowl, and mix it until it is frothy. Also, put the warm milk and the oil slowly into the bowl until it is a creamy mass. In the end, you take the beaten egg whites and the baking powder with the flour and put it slowly into the bowl.

Now put the mass on a baking tray with some butter and then take the apricots and put them on the cake. I would say that you should leave the cake for about 30 minutes in the oven.

After the 30 minutes take the cake out of the oven and put some icing sugar on it.

➔ if you like you can take plums or cherry's as well.

Much fun!

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