

## **Simple Ring Cake**

Ingredients:

250 g butter  
240 g of icing sugar  
1 pkg of vanilla sugar  
5 yolk  
5 egg whites  
250 g flour  
1 pkg of baking powder  
7 tablespoons of milk  
2 cl of rum

Beat a stiff snow out of 5 egg whites.

Beat the butter with the icing sugar and the vanilla sugar until frothy, add the yolks one at a time. Add the milk and rum. Mix the flour with the baking powder and lift it with the egg whites under the mass.

Fill the mass into a greased and floured ring cake mold and bake for approx. 45 minutes at 180 degrees top and bottom heat.

If you want a marble ball, divide the dough into two parts. Add 2-3 tablespoons of cocoa powder to one part of the mixture and alternately add light and dark dough to the dish.

Good luck wishes you once again your Gudrun von Mödling.

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