



Rüeblichueche



Ingredients

250 g sugar
5 egg yolks
2 tablespoons hot water

250 g carrots, *finely grated*
250 g ground almonds
1 organic lemon, *peel and juice*
2 tablespoons cherry

80 g flour
2 tsp. baking powder

5 egg whites
1 pinch of salt

300 g powdered sugar
2 tablespoons cherry or lemon juice
2 tablespoons water

12 marzipan carrots

Step 1:

Sugar, egg yolks and water
in a bowl and then whisk it
for approx. 5 min.



Step 2:

Mix carrots and all
ingredients up to and
including Kirsch into the
mixture. Mix flour and
baking powder, add to the
mixture.



Step 3:

Beat the egg whites with the salt until stiff, carefully fold into the mixture with the rubber scraper. Pour the dough into the mold



Step 4:

Bake approx. 55 min. in the lower half of the oven preheated to 180 degrees. Remove from the oven, cool slightly, remove the sides of the pan, turn the cake out onto a wire rack and allow to cool. Place the cake with the grid on a baking paper.



Step 5:

Mix powdered sugar, kirsch and water well, pour on the center of the cake, let it flow while moving over the surface and the edge. Place marzipan ruffles on the still wet glaze, let dry.



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