

alustar

Backstar

Jet-Cut

freshstar

AMARETTI APRICOT CRUMBLE CAKE

star foil-systems ag
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RECIPE FOR
16 Stück

 PREPARATION TIME
15 MIN

 BAKING TIME
40–45 MIN

INGREDIENTS

150 g soft butter
100 g sugar
1 tsp grated lemon peel
1 sachet vanilla sugar
1 eggs
4 amaretto liqueur
2 tsp flour
200 g amaretti, ground
150 g baking powder
1 pinch of salt
1 apricots
500–600 g

FOR THE CRUMBLE

50 g cold butter
80 g coarse cane sugar
50 g amaretti, finely ground
60 g sliced almonds
1 pinch of ground cinnamon

ZUBEREITUNG

1
Preheat oven to 160 degrees circulating air.

2
Attach the swing broom to the Cooking Chef.

3
Stir the butter until smooth and gradually add sugar, stir in lemon zest, vanilla sugar and salt.

4
Add the eggs one by one and mix well. Then fold the liqueur into the mixture.

5
Mix the flour with the ground amaretti and baking powder, add to the butter mixture and mix well.

6
Pour the dough into the baking tin covered with Backstar, smooth and cover with the apricot halves.

7
For the crumbles, cold butter with sugar, finely ground amaretti, mix almond slices and cinnamon and put them between your hands grate into small crumbles over the apricots.

8
Place the cake in the middle of the preheated bake in the oven for about 40–45 minutes.