

alustar

Backstar

Jet-Cut

freshstar

AMARETTI CAKE

RECIPE FOR
10 cakes

 PREPARATION TIME
15 MIN

 COOKING/BACKING TIME
20 MIN

ZUTATEN

120 g melted butter
120 g Cane sugar
3 Eggs separated
75 g Quark
120 g ground almonds
50 g Rice flour
20 g Potato or maize starch
1 tsp Potato or maize starch
1 small bottle Bitter almond flavouring
1 tsp Vanilla extract
A pinch of salt
Ca. 20 Raspberries and a few extra for serving

CRUMBLE

50 g Flaked almonds
20 g Butter
15 g Rice flour
25 g Cane sugar

ZUBEREITUNG

- 1 Preheat the oven to 160° C convection oven.
- 2 Cut the baking parchment into 15x15 cm squares and press into the muffin tins.
- 3 Beat the egg whites with a pinch of salt until stiff.
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- 5 Mix the rice flour, potato or maize starch, ground almond and baking powder into the butter mixture.
- 6 Pour the batter into the prepared muffin cups and top each with two top each with two raspberries.
- 7 For the crumble, mix the cold butter with the sugar, rice flour and sliced almonds and rub between your hands to make small crumbles.
- 8 Spread the crumble over the raspberries and bake in the middle of the preheated oven at 160° C convection oven for approx. 20 minutes.
- 9 Sprinkle the cake with a little icing sugar before serving and serve with raspberries if desired.