

Linzer Cake with Fruffi

The **Fruffi Fillings** are easy to use for your daily production of Cookies, Pies and Cream Cakes. In this case for original Austrian Linzer Cake.



 **CARELS**
FRUIT FOR FOOD

Ingredients

	Batch Weight
Meisterback Margarine	0.600 kg
Sugar	0.300 kg
Eggs	0.250 kg
Ground brown Almonds	0.400 kg
Flour	0.700 kg
Cinnamon, Lemon, Vanilla Flavour	0.010 kg

Preparation

1. Whip Margarine and Sugar in a bowl, add 200 g of Flour.
2. Add Eggs piece by piece.
3. Fold in Hazelnuts and rest of Flour and spices.

Fruffi Raspberry

0.250 kg

Preparation

1. Fill the half of the batter in Cake rings of 16 cm.
2. Spread the **Fruffi Filling** inside, leaving 1 cm at the sides.
3. Cover with stripes of the leftover batter.
4. Bake at 190 ° Celsius 45 minutes.

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