



Ingredients 6 Portions

♦ = Kotányi Produkte

For the cake mixture

170 g	Butter
100 g	Powdered sugar
2	Egg yolks
2	Egg white
40 g	Caster sugar
170 g	Raisins
50 g	Candied orange peel pieces
50 g	Candied lemon peel pieces
70 g	Candied cherries
200 g	Wheat flour, smooth
1 pkg.	♦ Bourbon Vanilla Sugar
10 g	♦ Lemon Peel, Chopped
1 pinch	♦ Table Salt

For the topping

120 g	Couverture chocolate, dark
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For the cake pan

Small amount of butter, melted

Wheat flour, smooth

Tea cake

⌚ 60–70 Min ♡ ♡ ♡

Preparation

- 1 Brush two long cake pans with melted butter and sprinkle with flour.
- 2 Chop the raisins, candied orange peel, candied lemon peel and candied cherries into small pieces and then mix with sieved flour.
- 3 Cream the room temperature butter, powdered sugar, vanilla sugar and lemon peel. Gradually beat in the egg yolk.
- 4 Beat the egg whites with granulated sugar and salt.
- 5 Combine the flour and fruit mixture with the butter mixture, then fold in the beaten egg whites.
- 6 Fill the cake pan with the mixture to 3/4 full, and smooth the top.
- 7 Then bake for around 45 minutes at 170°C (338°F) using the conventional oven setting, remove from the tins while still warm and allow to cool on a wire rack.
- 8 Finally, melt 2/3 of the chocolate, then break up the remaining 1/3 into small pieces and mix into the melted mixture. Whisk until all the lumps have disappeared.
- 9 Brush the chocolate onto all sides of the tea cake and cut into slices measuring around 1.5 cm in width

HINT: 1 kg of dough makes around 60 slices.

