

Cake with Brugge d'Or and banana



Ingredienten:

- 150g finely grated Brugge gold
- 75g butter + some additional butter
- 75g raw sugar
- 3 eggs
- 200g flour
- Baking powder 1 bag of 16g
- 1dl whole milk
- Salt
- 1 banana
- Juice of ½ lemon
- 100g almond flakes

Preparation:

- Whisk the butter, eggs and sugar into a foamy mass
- Now add the sieved flour and baking powder and mix thoroughly with the cheese and the milk and some salt
- Cut the banana into pieces and pour the lemon juice over it
- Butter the cake tin and pour half the dough into it, put the banana pieces on top and half the almond flakes
- Then pour the rest of the dough and the almond flakes on top
- Now bake in a preheated oven of 200 °C for 50 minutes
- Serve hot or cold

4 personen
75 min
Dessert
1.5