

Brugge Young Almond Cake



Ingredienten:

Dough:

- 60 g Brugge butter
- 2 eggs
- 200 g flour
- 150 g sugar
- 3 tablespoons of whole milk

Sauce:

- 150 g Brugge butter
- 150 g sliced almonds
- 2 tablespoons of whole milk
- 100 g sugar
- 2 tablespoons of kirsch
- 50 g of grated Brugge

Preparation:

- Melt the butter at low temperature and add the eggs, flour, milk and sugar. Stir together and knead until smooth. Place it in a buttered pan.
- Bake for 10 minutes in an oven preheated to 180 °C.
- Meanwhile, prepare the filling. Mix the butter with sugar, almonds, milk and cheese. Lightly heat this mixture at low temperature and to finish, add the kirsch while continuing to mix.
- Fill the cake with the mixture and put it back in the preheated oven at 180 °C for about 20 minutes, until the dough is dry and has a beautiful golden colour.

4 personen
60 min
Dessert
2