

「新的」早餐蛋糕



Nr.4003

sunquick plain cake

材 料

- 250克牛油
- 230克细砂糖
- 230克已加入酵母的面粉
- 4个鸡蛋
- 3大匙「新的」浓缩橙汁
- 1大匙炼奶

方 法

搅 拌牛油和细砂糖，加入鸡蛋并搅拌均匀至出现泡沫，然后倒入面粉搅拌均匀制成面团，再往面团里加入炼奶和「新的」浓缩橙汁并充分混合。往面团里继续加入已加酵母的面粉并把面团铺平。把面团放到盘子里烘烤30-40分钟直到颜色微微发黄即可。食用时可用细砂糖装饰。

Method

Stir or mix well both margerine and icing sugar, add eggs and mix until it rises, add condense milk and sunquick orange into the dough and mix. Add self-raising flour, and even it. Pour the dough into a baking tray, bake it for 30~40 minutes until it turns yellow. For decoration can use any types of icing.

Ingredients

- 250g margerine
- 230g icing sugar
- 230g self-raising flour
- 4 eggs
- 3 tablespoons sunquick orange concentrate
- 1 tablespoon condense milk

