

蜜枣红茶蛋糕

材 料

- 奶油120克
- 鸡蛋3个（蛋黄、蛋白分开）
- 面粉140克
- 发酵粉1茶匙
- 红茶末25克
- 细砂糖30克
- 去核蜜枣180克
- 「新的」柠檬汁30毫升

方 法

1. 把奶油放置室温下软化，加糖打发后，再分三次加入蛋黄打发呈稠白松发状。
2. 将面粉和玉米粉筛后分两次加入调好的奶油拌匀，加入红茶末及切碎的蜜枣，搅拌均匀。
3. 用打蛋器搅打蛋白起泡，分两次加糖和「新的」柠檬汁继续打发，至蛋白呈挺立状，拌入调好的面糊中，再倒入已抹油的烤模内。
4. 放入预热好的烤箱中，于175摄氏度烤约35分钟。

Method

1. Soften the cream in room temperature. Beat in caster sugar, egg yolks in 3 times and beat until the cream is light and cream.
2. Sift the wheat flour and corn flour in a large bowl, add in cream twice, whisking constantly. Fold in tea dust and granulated candied dates and stir.
3. Using electric beaters, beat the egg white in a bowl until firm peaks form. Add in sugar in 2 times and sunquick peach & orange concentrate and beat well. Fold in the prepared flour mixture and pour into the tin that has been greased.
4. Preheat the oven to 175°C and bake for 35 minutes.



Sweet Tea Cake

Nr.4012

Ingredients

- 120 g cream
- 3 eggs with egg yolk and egg white separated
- 140 g wheat flour
- 1 tsp. self-raising powder
- 25 g black tea dust
- 30 g caster sugar
- 180 g candied dates without plus
- 30 ml sunquick peach & orange concentrate

