Biscuit Base for Cake (the best)



I have always had problems with how to cut a biscuit base three times to get four nice and equal pieces of biscuit for the cake. I would get three pieces and the fourth one used to be too thin or too thick here and there.

I would like to share these two biscuits with you, which are perfect for those who need four biscuit pieces for their cake.

Preparation for these two biscuits is completely the same, but the proportion of the ingredients is changed because cocoa is heavy and the biscuit cannot rise as it should.

INGREDIENTS FOR THE YELLOW BISCUIT:

7 eggs (M)

200 g of sugar

A pinch of salt

300 g of strong flour

2 spoons of warm water

2 spoons of oil

½ baking powder

INGREDIENTS FOR THE DARK BISCUIT :

9 eggs (M)

250 g of sugar

A pinch of salt

300 g of strong flour

50 g of Cocoa (black for cakes)

3 spoons of warm water

3 spoons of oil

½ baking powder

PREPARATION :

1 . cover the bottom of the baking tin (26cm) with parchment paper and coat the edges with butter…

2 . separate the egg whites and yolks…

3 . put the egg whites and salt into a bowl and mix shortly till the egg whites get foamy …

4 . add the sugar gradually and beat everything into firm snow…

5 . while mixing add one by one yolk and beat everything…

6 . pour water and oil lightly while mixing constantly …

(IF YOU ARE MAKING A DARK BISCUIT, YOU HAVE TO SIFT THE COCOA)

7 . mix all the dry ingredients, reduce the mixing speed to the lowest and add the dry ingredients slowly with a spoon …

8 . mix the ingredients shortly and then stir with light circular movements using a spatula, so that the mixture does

not settle …

9 . pour the biscuit into the prepared tin, even it and put it into the oven preheated to 180 degrees for ca. 40 – 45 minutes …

10 . put the baked biscuit out of the oven and leave in the tin for ca. 10 minutes …

11 . take the biscuit out of the tin in and let it cool down completely …

NOTES AND ADVICE :

1 . You can add vanilla sugar, lemon or orange peel, rum sugar, walnuts, roasted hazelnuts, etc. …

2 . It is obligatory to use the size of the egg M, if you use bigger eggs like L, then you have to put one egg fewer.

3 . If you bake your biscuit in a ring and not in a tin, make sure that the tin is suitable for baking, otherwise, the middle will go down.

4 . It is always better to bake your biscuit a day earlier, cool it down, wrap it into transparent foil and put it in the fridge overnight and cut it the following day and make the cake.

5 . You can sprinkle the biscuit with juice, chocolate milk, coconut milk, almond milk, warm water where you have added a squeeze of half lemon and two spoons of jam, etc …

6 . Everything in the recipe has their reasons, why the egg whites should be whisked well, why water and oil are added softly and why dry ingredients are lightly stirred into the mixture. So, follow the stated instructions, otherwise, the biscuit could be lower than expected.









If you like recipes from my blog, you can subscribe to my YouTube channel for free …. thank you for trusting me your Meri