

Mole Cake



The mole cake is an interesting cake for children, but for adults as well, it depends on how you decorate it at the end. At each birthday party it is gladly seen due to its unusual shape and the animals coming out from the soil make it even more interesting. The cake is simple to prepare.

INGREDIENTS :

6 eggs

140 g of butter

200 g of sugar

1 + 2 packages of vanilla sugar

100 g of flour

$\frac{1}{2}$ a package of baking powder

1 cream fix

100 g of chocolate balls (drops or finely chopped chocolate)

170 g of canned tangerines

2 small bananas

squeeze of one lemon

400 ml of sweet cream

1 small spoon of cocoa for cakes

1 small spoon of powder sugar

Preparation :

1 . heat the oven to 175 degrees ...

2 .put the parchment paper on the bottom of 26 cm tin and butter the edges ...

3 . beat the egg whites and one package of vanilla sugar to make firm snow ...

4 . separately mix butter with sugar ...

5 . add yolks to the butter and mix well ...

6 . add flour and baking powder and stir well ...

7 . add egg whites to the mixture little by little and stir lightly with circular movements ...

8 . pour the biscuit into the tin, even it and bake in the preheated oven for about 45 – 50 minutes...

9 . take the baked biscuit out of the oven and leave it for 10 minutes to rest and then set it free from the tin and leave it to cool down completely ...

10 . in the meantime mix the sweet cream to half and add two packages of vanilla sugar and cream fix (be careful not to mix the sweet cream too much because you will not get creamy whipped cream but butter-like texture)

11 . hollow the middle of the cooled biscuit but leave the edge and bottom 1 cm thick ...

12 . crumble the middle of the biscuit you have hollowed and put it aside for a while ...

13 . peel the bananas and slice them, pour the lemon squeeze

over the bananas and stir lightly ...

14 . put cocoa and powder sugar together ...

15 . line the tangerines on the bottom of the biscuit, after them bananas. Put the cake aside for a while

16 . add chocolate balls to the mixed sweet cream and stir ...

17 . put the mixed sweet cream on the cake and form a semi-circle ...

18 . put the biscuit crumbles on the whipped cream and sprinkle with cocoa and powder sugar abundantly ...

You can leave the cake as such or you can decorate it with various animals coming out of the soil, as wished if you use it for a children's birthday party.



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