

heute gibt es...

Gluten-free sponge cake with white rum



Ingredients: (For 26er wreath form)

- 80g whole peeled almonds (90g or unpeeled)
- 350g butter, softened
- 250g Zucker
- 1 tbsp vanilla sugar
- 2 Prisen Salz
- 6 eggs
- 350g of corn starch
- 12g baking powder
- 60ml white rum
- Butter and corn starch to form

for the casting:

- 240g icing sugar
- 6-8 EL white rum

Preparation:

1. If you have unshelled almonds, they give in boiling water so that you can easily remove the shell.
2. Place the unpeeled almonds in a nonstick frying pan, lightly fry stirring, remove to cool and then chop finely.
3. Preheat the oven to 175 ° C (fan) Preheat.
4. Whisk the butter with the sugar, vanilla sugar and salt until fluffy with an electric mixer or with a food processor.
5. The eggs then add one by one and each mix well.
6. Mix the starch with the baking powder, to seven to butter mixture and mix well.
7. Finally, stir in the almonds and rum and place the dough into the mold.
8. Bake the cake for 40-45 minutes in the oven. Checks with a straw or toothpick if the cake is already baked in the interior, otherwise you adjust the time on your oven individually.
9. Then take the cake from the oven, allow to cool briefly to pounce on a wire rack and let cool completely.
10. For the frosting Sift powdered sugar, spoon by spoon add the rum and stir the glaze. These - once it has the right consistency, spread over the cake and let it cure.

