



Advent Cake

Ingredients for approx. 12 pieces:

2 glasses of sour cherries (approx. 700 ml each), 200 g marzipan paste, 150 g butter, 100 g sugar, 50 g honey, 2 eggs, a pinch of salt, 200 g wheat flour, **150 g Köln® Muesli Chocolate**, 2 tsp. baking powder, 100 ml milk, 2 tbsp. icing sugar for dusting

Preparation:

Drain the cherries in a sieve. Collect the juice and measure 20 ml. Chop the marzipan and stir it in a saucepan with the cherry juice at low heat until it gets creamy and smooth. Let it cool off a bit. Stir butter until foamy. Stir in sugar, honey and eggs. Add salt and stir until everything has dissolved. Add the marzipan. Mix flour, Köln® Muesli Chocolate, baking powder and milk. Stir quickly and add only enough milk until the dough is smooth and easy to spread. Preheat the oven. Spread the dough evenly on a baking tray lined with baking paper. Spread the cherries evenly over the dough. Bake in the oven on the middle rack until it gets golden brown. If necessary, cover with aluminium foil after about 30 minutes baking time. Let the cake cool down and dust with icing sugar

Top/bottom heat: 200 °C **Fan assisted oven:** 170 °C

Baking time: approx. 35-40 minutes

Preparation time: approx. 30 minutes