

False Macro Cake.

Use the stirrer.
(A small frying pan or pie pan).

170 g sugar.
170 g margarine.
3 eggs.
250 g wheat flour.
1 tsp. baking soda.
375 g of flour lice.
20 doubles.
1 tbsp. essence of almond.

Margarine, sugar, $\frac{1}{2}$ spsk.mandelezens and 3 egg yolks are whipped together in the tube bowl.

Bring flour and baking soda and stir it around with the K-hook.

(It will be a pretty solid dough).

The dough is spread into a smooth layer in the greased baking pan.

The 3 egg whites are whipped completely stiff. (In the cleaned bowl).

The 20 hills are completely crushed and poured in egg white.

375 g flour and $\frac{1}{2}$ spsk. Mandelezens come Also in the egg whites, and it is well stirred. (K-hook).

The finished "egg white" is spread over the dough.

Put in a cold hot air oven.

Bake at approx. 150 degrees for approx. 30 min.

Can be frozen.

Serve with a little whipped cream or Creme Fraice

PS. It is an old recipe. Someone may think it's too a lot of sugar and flour in. You can save a little if you want to.

