



ALL'OPERA IN TRENTO DAL 1870

BUCKWHEAT CAKE



INGREDIENTS

250 g fine buckwheat flour
250 g butter
6 eggs
250 g sugar
250 g ground almonds
1 pouch of vanilla sugar
Cranberry jam

PREPARATION

Mix the butter, egg yolks and sugar until creamy.

Add the ground almonds, buckwheat flour, firmly beaten egg whites and vanilla sugar. Mix everything together.

Grease a round cake tin with butter and pour in the mixture. Bake at 170°C for approx. 1 hour.

Let the cake cool down and then cut it in half horizontally. Spread cranberry jam on one half. Put the two halves together and dust the surface with powdered sugar. Serve with a little whipped cream.

