

OBST TORTE (German Fruit Cake)

3 eggs, room temperature 100 gr. (1/2 cup) fine sugar
100 gr. (2/3 cups) cake flour* 1 tsp. vanilla

Beat the eggs and the sugar until very foamy and light colored

Sift the flour over the egg mixture and carefully, with a wire whisk, incorporate into the egg mixture.

Scrap into a fruit cake form, or a 9" springform pan.

Bake about 20 to 25 minutes until nice and golden and the dough pulls away from the baking dish.

Let cool in form for about 5 to 10 minutes and then finish cooling on wire rack.

While the cake cools, beat

1 ½ cups of whipping cream 1 box of instant vanilla pudding

Till stiff peaks form.

Spread the pastry cream over the baked cake.

Now place berries, banana slices, kiwi slices, and/or grapes in pretty circles all around the cake.

Cover with glaze (Oetker, that I order from amazon)

Let sit, for the glaze to dry and then decorate the edges with some more of the pastry cream, or just plain whipped cream sweetened with a little sugar.

*Note: Instead of cake flour, you can use half A.P. flour and cornstarch.