



# Baumkuchen

Line a springform pan (Ø 24-26 cm) with baking paper. Preheat the oven to 1st broil level or grill and 225°C.

Pluck marzipan into coarse pieces and place in a small pot with the amaretto. Melt over medium heat while stirring to a paste. Remove from heat and allow to cool briefly. Beat the butter, sugar, vanilla sugar and bitter almond aroma with the whisks of the mixer until light and fluffy. Stir in the almond paste thoroughly. Separate the eggs, stirring one yolk at a time into the butter mixture.

Mix flour, starch and baking powder. Add to the dough and stir on lowest speed until a smooth dough is formed.

Beat the egg whites with a pinch of salt until stiff and gently add to the dough. Smooth 2-3 tablespoons of dough on the bottom of the springform pan. Grill in the preheated oven on the lowest rack for about 3 minutes. Keep a good eye on it. As soon as the surface begins to brown, remove the cake from the oven. Spread another 2-3 tablespoons of dough on top and grill again for about 3 minutes. Continue in this manner, in the end the Baumkuchen should have about 10-12 layers. After the last layer, remove from the oven and let cool on a cooling rack.

Melt the chocolate coating over a hot water bath. Remove the cooled cake from the pan and cover completely with the chocolate coating.

## Ingredients

100 g marzipan paste  
3 tbsp Amaretto  
250 g soft butter  
200 g sugar  
1 small sachet of vanilla sugar  
2 drops bitter almond aroma (optional)  
6 eggs (size M)  
150 g flour Type 405  
100 g starch  
3 tsp baking powder  
1 pinch of salt  
400 g coating (milk or dark chocolate)

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