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Mole cake

For the cake, grease a springform (26 cm) and line the bottom with baking paper. Preheat the oven to 180°C top/bottom heat.

Beat the soft butter with the sugar until light and fluffy. Stir in one egg after another thoroughly. Mix flour, cocoa powder and baking powder with a pinch of salt, stir in alternately with the milk. Finally, fold in the grated chocolate, then pour the dough into the prepared form and bake in the preheated oven for 30-35 minutes. Take it out and let it cool down.

Hollow out the cooled cake with a tablespoon. Leave a 1 cm thick bottom and edge. Set the cake crumbs aside.

For the filling, whip the cream with the cream stabilizer and fold in the grated chocolate. Peel the bananas and cut them in half lengthwise. Then place them on the hollowed out base. Divide the bananas so that they cover the entire base. Spread the cream as a mound on top. Finally cover with the cake crumbs, optionally decorate with some daisies.

Cake:

125 g soft butter
125 g sugar
3 eggs
150 g flour
30 g Cocoa powder
1,5 tsp baking powder
1 pinch of salt
50 ml milk
50 g grated chocolate

Filling:

600 ml cream
3 sachets of cream stabilizer
3-4 bananas
50 g grated chocolate

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