

Monika Nagl's recipe: Cinnamon bun cake



> 30 min.



Normal



Vegetarian



Zubereitung

For the base:

1. Finely grind the vanilla crescents.
2. Mix the flour with the baking powder and crushed vanilla crescents in a mixing bowl. Add the remaining ingredients and mix everything briefly on the lowest setting and then briefly on the highest setting to form a smooth batter.
3. Pour the batter into the springform tin (26 cm diameter) and smooth out.
4. Bake the springform tin in the preheated oven (170 degrees Celsius top/bottom heat) for approx. 45 minutes. Test with a skewer.

For the cream:

1. Drain the mandarins in a sieve and set aside a few fillets for decoration.
2. Whip the cream with the cream stiffener until stiff. Mix the **mascarpone** with the sugar and vanilla paste. Stir the cream into the **mascarpone**.

To finish:

1. Cut the base in half horizontally twice. Place the bottom cake layer on a cake plate and spread thinly with the cream, then cover with the mandarins. Spread approx. 1/3 of the cream on top.
2. Place the middle cake layer on top and spread 1/3 of the cream over it.
3. Place the top layer on top, press down and spread the cake with the remaining cream in a wavy pattern.
4. Place the cake in the fridge until ready to serve.

Zutaten



For the base:

- 100 g vanilla crescents
- 200 g flour
- 1 sachet baking powder
- 200 g sugar
- 2 tsp vanilla paste
- 250g butter
- 4 eggs
- 4 tbsp milk

For the cream:

- 2 tins (175 g each) of mandarins
- 400 g cold cream
- 2 sachets of cream stiffener
- 500 g **GOLDSTEIG mascarpone**
- 40 g sugar
- 2 sachets of vanilla sugar
- 6 tsp vanilla paste

For the decoration:

- a few vanilla crescents