Monika Nagl's recipe: Vanilla biscuit 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