

#MYCORTINA

FESTIVE RECIPES

Zèlten



Ingredients

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SERVES 8-10

300g flour

150g sugar

100g unsalted butter

4 eggs

4Tbsp rhum

Grated zest of 1 lemon

2tbs baking powder



Ingredienti

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1/2kg dried figs

200g pounded walnut

100g peeled almonds

100g candied fruit

100g sultanas

40g pine nuts

Milk to taste

A pinch of salt



Method



Soak the sultanas for 30 minutes, then dry them.

Leave a few almonds and candied fruit aside, then cut the rest of the dried fruit into small pieces, melt the butter in bain-marie and mix all the ingredients in a bowl.

Grease and flour a mold and pour the mix in it.

Decorate the cake with some almonds and candied fruit and bake for 45 minutes at 150°.

*Recipe and photos by
www.onecakeinamillion.com*

