



# Traditional Strawberry Cake



## Ingredients



### *Bottom*

- 5 eggs (preferably at room temperature!)
- sugar of equal volume as the volume of 5 eggs
- mixture of wheat flour and potato starch (75:25), equal volume as the volume of sugar
- 2 tea spoons of baking powder

### *Wetting liquid*

- 1 dl water
- 2 tea spoon sugar
- 1½ teaspoon citrus juice

### *Topping*

- About 600 g strawberries
- 1 dl water
- ½ dl gelling sugar

### *Filling*

- 850 g strawberries
- ½ dl dark sugar

### *Cream-quark filling*

- 6 dl Cream
- 250 g cream quark
- ¾ dl sugar
- 1 ½ spoon vanilla sugar
- 1 ½ spoon citrus juice

### *Extrudate*

- 8 dl cream
- 4 teaspoons sugar
- 4 teaspoons vanilla sugar
- ½ dl vanilla cream powder

## Instructions

Mixing well the ingredients within each group, bake the bottom at 175 celsius for 40 min. Then just make it as beautiful as it is in the picture.