

## “Osterfladen” – Easter Cake Swiss Style

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Quantity	8 Port.   1 PC – cake tin of approx. 26 diacm			
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Category	SPECIAL OCCASIONS - EASTER			
Time	Preparation time	45 minutes	Baking time	35-40 minutes .....
Difficulty	Beginner - Intermediate			

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### **Ingredients**

#### Short crust dough

QUANTITY	UNIT	PRODUCE
250	GR	Flour plain
1	Pinch	Salt, cooking
40	GR	Sugar, white
1	PC	Lemon skin grated
125	GR	Butter, unsalted, cubed and cold
1	PC	Egg, whole squirreled
25	ML	Cream, full-fat

#### Filling

QUANTITY	UNIT	PRODUCE
200	ML	Cream, full-fat
200	ML	Milk, full-cream
100	GR	Apricots, dried, cut into small cubes
60	GR	Polenta, instant
60	GR	Sugar, white
3	PC	Egg yolks
½	PC	Lemon skin grated
100	GR	Almond meal
3	PC	Egg whites, whipped stiff (strong peak)
1	Pinch	Salt, cooking
	Some	Butter, unsalted for buttering the cake tin

#### Garnish

QUANTITY	UNIT	PRODUCE
	Some	Icing sugar
	Some	Chocolate eggs

### **Mise en place / Pre-Preparation**

- Sieve flour
- Measure out all ingredients for short crust dough
- Separate the 3 eggs, keep egg whites in fridge before beaten stiff

### **Follow instruction on my Picture Recipe for this dish / recipe**

[http://www.enabledcooking.com/wp-content/uploads/2015/04/PR\\_Osterfladen\\_EasterCake\\_SwissStyle.pdf](http://www.enabledcooking.com/wp-content/uploads/2015/04/PR_Osterfladen_EasterCake_SwissStyle.pdf)

### **Remarks / Comments:**

- With left over dough cut out little ducks, chickens and rabbits (*Special cookie cutters*). Bake in the oven, let cool down, dust with icing sugar and place on top of finished Easter Cake as decoration.
- Apricots (dried) can be replaced by sultanas, plums (dried) or soft “Speck” pears (*first dried, then steamed which gives them their dark colour*).
- Polenta can be replaced by semolina
- Some other traditional Easter cakes are made with milk rice and desiccated coconut, depending on the region.

