
GOOSEBERRY CAKE WITH ALMOND MERINGUE

Dough base:

150g margarine
125g sugar
1 tablespoon of vanilla sugar
3 egg yolks
2 eggs

Blend these ingredients.

150g flour
75g starch
1½ teaspoons of baking powder

Mix the flour, starch and baking powder and blend it stepwise into the dough.
Fill the dough into a spring-form tin.

1 jar of gooseberries
(altern. 600g rhubarb)

Spread the gooseberries on the dough.

Bake for 25 minutes at 180°C.

Meringue:

3 egg whites
1 dash of salt

Whip the egg whites together with the salt until it is almost stiff.

175g sugar

Add sugar and continue whipping until stiff.

70g rasped almonds
1 tablespoon of lemon juice

Carefully blend in almonds and lemon juice and spread the egg white onto the pre-baked dough.

30g rasped almonds

Sprinkle with almonds to decorate.

Bake for 20 minutes at 180°C.