

SACHERTORTE

by Volkmar

10 guests	Ingredients:	4 guests
450 g	powder sugar	300 g
6	eggs, king sized	4
45 g = 3 pkg	vanilla sugar	30 g = 2 pkg
250 ml	oil	125 ml
250 ml	water	250 ml
10 spoons	cherry rum	7 spoons
600 g	flour type 480	400 g
	salt	
12 g = $\frac{3}{4}$ pkg	baking powder	8 g = $\frac{1}{2}$ pkg
70 g	cocoa powder	50 g



Slowly add sugar, eggs, vanilla sugar, oil and water into the permanently rolling kitchen machine. The result is nearly liquid. Then add flour, baking powder and cocoa powder, at last stir white of eggs stiff and add.

Get 2 forms, cover with grease and flour, fill with dough and bake at ca. 170° decreasing to 150° for 65 minutes.

1 round form Ø28 cm
+ 1 rectangular form

1 round form Ø20 cm
+ 1 rectangular form

baked cakes can be cut into 2 or 3 layers, then fill with apricot jam, cover with chocolate cover and decorate.