

BLUEBERRY CHIZ CAKE



INGREDIENTS

- A. 100 gr margarine + 100 gr butter
50 gr cooking oil
1/2 tea spoon salt + 1/2 tea spoon vanili powder
250 gr sugar + 2 eggs
- B. 5 egg yolks + 2 white eggs
- C. 210 gr medium protein flour + 20 gr milk powder full cream
2 gr baking powder
10 gr cornstrach
- D. 100 gr smoothly grated PROCHIZ Gold
- E. 200 gr blueberry jam for topping

Streussel ingredients:

- 50 gr margarine
- 50 gr sugar + 50 gr grated PROCHIZ premium
- 130 gr medium protein flour + 20 gr milk powder

BAKING METHOD

1. Mix ingredients A evenly then pour ingredients B and C by turns
2. Pour ingredients D, stir evenly
3. Prepare 3 rectangular baking pans with size 30 x 10 x 3 cm which has been polished by margarine and covered with baking paper
4. Pour the batter then make the surface flat and sprinkle with streussel. Afterwards, spread the blueberry jam and bake the with oven heaat of 170 C for 30 minutes
5. For streussel, mix all the ingredients until it becomes rough granules