



TRATTLERHOF

RECIPE FOR TRATTLERS HOFTORTE
IN HONOR OF OUR 135-YEAR JUBILEE AS HOSTS



Put baking paper into a cake form (approx. 16 cm diameter).

Pastry case:

100 g butter
100 g sugar
80 g flour
100 g grated walnuts

Mix everything, bake at 180 C° for 8 min., cool, spread cranberry jam

Upper part:

6 egg yolks
150 g sugar
150 g butter
Beat the egg yolks until fluffy
6 egg whites – *beat until fluffy*
150 g chocolate
40 g flour
1 tea spoon baking powder

Mix everything and combine with the beaten egg white, spread on pastry case and bake again at 180 C° for 40 min.

Trattlers Hofpeople and family Forstnig wish you a successful baking time!