

Ingredients

For the dough:

200g flour
100g sugar
1tsp baking powder
1pckt vanilla sugar
1 egg
75g margarine butter

For the filling

1k fromage blanc
1pckt vanilla sugar
1pckt vanilla pudding powder
1cup sugar
2 eggs
1cup oil
1tsp lemon juice
½ L milk

Preparation

Prep time: 30mins/ bake time: 1h/ facility:
simple

Preheat oven to 200°

Dough

-Put all your ingredients on a clean table
and then kneed with your hands until you
make a dough

-Spread ¾ of the dough into a loose bottom
tin, Make sure to cover the base

and 2cm up the side

Filling

-Place all your ingredients in a bowl and
mix them in all together with a hand
mixer until smooth

-Pour the filling into the loose bottom tin

-Place the cake into the oven, for 1 hour

If desired, you can add on a sheet of tin

foil whilst it bakes for it not to go brown

-Once baked, leave aside to let cool;

Once cool you can take the cake out of
its tin.

Tip : If you leave the cake
out until the next day, it will
taste way better !! 😊