

HARIBO

Goldbears cake



What you need:

For the cake:

2 eggs | 1/4 cup caster sugar | 1 sachet vanilla sugar
a pinch of salt | 1/3 cup cornflour | 1 teaspoon of
baking powder | 1/2 cup plain flour

For the fruit gum layers:

2/3 cup each green and red HARIBO Goldbears
2/3 cup water

For the quark cream:

1/2 cup white HARIBO Goldbears | 1/4 cup water
1/2 cup milk | 1 tablespoon caster sugar
2 cups + 3 tbsp low-fat quark | 1 1/2 cups + 3 tbsp
whipping cream | 2 sachets vanilla sugar

Also:

1 springform cake tin, ø 18 cm
2 springform cake tins, ø 16 cm
2 cups HARIBO Goldbears

Here's how it works:

1. Preheat the oven to 355 °F (top/bottom heat). Line the 18 cm-diameter springform tin with baking paper. Whisk the eggs with the sugar and the vanilla sugar for about 8 minutes until thick and creamy. Stir in the salt.
2. Combine the cornflour, baking powder and flour, then sift it over the egg mixture and fold it in. Transfer the mixture to the prepared cake tin and bake for 18 minutes, or until golden. Take out, remove from the tin and leave to cool on a wire rack.
3. To make the fruit gum layer, line the two 16 cm-diameter springform tins with cling film. Separately, heat and dissolve the green and red Goldbears in 2/3 cup water each. Pour the liquids into the two springform tins and leave to set.
4. Heat and melt the white Goldbears for the quark cream in 1/4 cup water. Stir the milk and the sugar into the quark until smooth. Add 2-3 tbsp of the quark mixture to the dissolved white Goldbears and stir in. Add the remaining quark mixture. Beat the whipping cream until stiff, then sprinkle in the vanilla sugar. Stir into the quark mixture.
5. Halve the cake horizontally and place one half onto a cake platter. Surround with a cake ring, leaving 1 cm free all around.
6. Spread one-quarter of the cream onto the cake, letting it run into the gap between the cake and the cake ring. Remove the first Goldbear filling from the tin and place it on top of the cream. Cover with a second quarter of the cream. Place the second Goldbear filling on top and cover with another quarter of cream. Place the second cake on top of the cream and cover with the remaining cream.
7. Leave the cake to set in the fridge for at least 4 hours, ideally overnight. Before serving carefully remove the cake from the springform tin and decorate with Goldbears!

