

## Recipe: Sheet-Cake with Berries

All right, let us start.

### Time ⌚

Pre- and Preparation: approx. 30 mins

Rise up: approx. 1.5 hours

Baking: approx. 35 mins

### Ingredients

- 500g flour
- 1 teaspoon salt
- 60g cane sugar
- 1 cube of yeast
- 150g butter (in pieces, soft)
- 1.5 dl milk (warm)
- 2 eggs
  
- 50g butter (in pieces)
- 80g cane sugar
- 1 teaspoon vanilla sugar
- 2 teaspoons bourbon-vanilla
- 500g mixed berries (blueberries, strawberries, raspberries and cherries)
- 75g almond flakes

### Directions

- Mix flour, salt, sugar and yeast in a bowl. Add butter, milk, eggs and process to a smooth dough. Allow the dough to rise until it has more or less doubled in size (approx. 1.5 hours).
- Process the dough into the desired size. Put the butter, sugar and bourbon-vanilla on the dough. Spread the berries and almond flakes on the dough.
- Bake the cake at 200 degrees (°C) for about 35 minutes (in the lower half of the preheated oven).
- Cut the cake into pieces.

