



Easter Vanilla Lamb



Ingredients

150g softened butter
100g icing sugar
1 lemon, grated zest and juice
1 vanilla pod, pulp scraped out
3 eggs
50g sugar
Pinch of salt
40g corn flour
110g flour
½ tsp baking powder
3 tbsp milk
Butter and breadcrumbs for the moulds

Preparation

Beat the butter with the icing sugar and lemon zest until fluffy. Slowly add the egg yolks and lemon juice and continue to beat until fluffy. Add the flour and corn flour to the beaten mixture and work them in. Beat the egg whites with sugar and salt until stiff. Stir the baking powder into the milk and fold into the mixture together with the egg whites. Coat the moulds with butter and breadcrumbs and pour in the mixture. Place in a preheated oven and bake with fan setting at 210 °C for 10 minutes, then reduce the temperature to 175 °C. Turn the moulds round and bake for another 20 minutes until finished.

Anrichten

Cooking level

With Preheat

Step 1: 10 minutes | Hot air at 210 °C

Step 2: 20 minutes | Hot air at 175 °C