



American

These delicious American vegan versions with brightly colored fruit icing are a classic for every children's birthday party!

Zutaten

4 Portionen

Ingredients American

250 g Flour

1 Pack Byodo Gourmet Pudding Vanilla

3 heaped teaspoon Cream of tartar baking powder

1 Pinch Byodo sea salt

85 ml Byodo Baking Oil Classic

100 g Sugar

2 Packs Vanilla sugar

1 Egg or alternatively 60g applesauce for the vegan version

120 ml Whole milk or plant milk

Ingredients fruit glaze

180 g sifted powdered sugar

2 TL Lemon juice

2 TL Raspberry pulp/raspberry puree

2 TL Apple juice

(Vegan) sugar sprinkles & chocolate lentils for decoration

Zubereitung

Preparation American

To make the American dough, first mix together the dry ingredients, consisting of flour, vanilla custard powder, baking powder and a pinch of salt. In a second bowl, mix the baking oil, sugar, vanilla sugar and egg or apple sauce thoroughly and then add the milk. Add the wet ingredients to the flour mixture and work into a smooth dough.

Pour the batter into a piping bag with a large, round nozzle. Use this to pipe approx. 16 equally sized balls onto a baking tray lined with baking paper, spacing them slightly apart. Alternatively, the balls can also be formed with the help of two tablespoons or with your (moistened) hands. Bake in a preheated oven at 180 °C top/bottom heat for 12-15 minutes.

Preparation of fruit glazes

To make the raspberry puree, puree a handful of raspberries (fresh or defrosted) and pass through a fine sieve several times. Place 60 g powdered sugar in each of three small bowls and mix the fruit glazes with 1-2 teaspoons of liquid (lemon juice, raspberry puree, apple juice). The consistency should not be too runny, otherwise the glaze will run off the Americans. Use a small spoon to spread the glaze on the flat side of the well-cooled Americans and then decorate as desired.

The icing can also be replaced with chocolate icing. To do this, simply melt approx. 150 g dark chocolate over a bain-marie and coat the Americans with it.