



## Byodo Birthday Numbercake

For a 35th birthday, you can have a little more - this delicious number cake is just what you need!

### Zutaten

1 Portionen

Cake ingredients (for 4 bases / 2 numbers):

8 Eggs

600 g Wheat flour

200 g Cornstarch

6 TL Baking powder

410 g Sugar

240 ml Byodo Baking Oil Classic

200 ml Milk

1 Pinch Byodo sea salt

Cream ingredients (for 2 numbers)

600 g Cream

375 g Mascarpone

375 g Low-fat quark

120 g Powdered sugar

12 Packet Cream stiffener

Other ingredients

Various fruit, chocolate, cookies, unsprayed flowers to decorate

Number templates (printout on DIN A4)

Baking frame

Byodo Baking Oil Classic

Piping bag with perforated nozzle

## Zubereitung

First print out & cut out the matching birthday numbers (you can find templates for this [here](#)).

Beat the eggs, sugar and salt until frothy, add the baking oil and milk. Stir in the flour, cornstarch and baking powder. Smooth out the dough in the baking frame and bake at 180 °C fan oven for 8-10 minutes. Do the same with the remaining cake bases. Cut out the numbers using the templates.

Whipped cream with 6 Pck. Whip the cream until stiff. Stir the mascarpone, powdered sugar and quark with the remaining cream stiffener until creamy, fold in the cream and chill.

Decorate the figures with dabs of cream and place in the fridge for approx. 1 hour. Then carefully place one on top of the other, press down lightly and decorate as desired, e.g. with flowers, berries and macarons.