

Mazarin cake with pear

Serves 8-10 persons

250 g soft butter
250 g grated marzipan
250 g sugar
160 g wheat flour
150 g pasteurized whole eggs
Sugar crystals
1 tsp. cinnamon
1 tbsp. sugar
3-4 pears
12-14 individual aluminium baking tins
Oil spray

In the kitchen

- Stir butter and sugar in the mixer.
- Add the marzipan and keep mixing it till it's a uniform dough.
- Add the eggs little by little.
- Then stir in the flour and mix the dough until it's smooth.
- Cut the pears in very small dices.
- Turn the pears in 1 tsp. cinnamon and 1 tbsp. white sugar.
- Spray the aluminium baking tins well with oil and fill the tins max. 2/3 with dough.
- Last, press the pear dices, down in the dough. Before baking sprinkle with sugar crystals.

By the grill

- Position the cakes in two rows in the centre of the grill between the charcoal so they bake on indirect heat.
- Bake them for approx. 25-35 minutes at approx. 180 degrees.
- Check if they're done by sticking a small knife in a cake. If dough is sticking to the knife – they need to bake some more.