Desserts / Lithuania

Šakotis



A spiked tree cake baked layer by layer on a turning spit over a fire.

Time 135 min **Servings** 16

What you'll need.

- [ ] 20 piece Eggs
- [ ] 500 g Butter
- [ ] 400 g Sugar
- [ ] 400 g Flour
- [ ] 100 g Potato starch
- [ ] 200 ml Soured cream
- [ ] 1 tbsp Vanilla
- [ ] 2 piece Lemon zest
- [ ] 1 pinch Salt

Let's make it.

01 Separate the whites from the yolks and whip the whites with half the sugar to firm peaks.

02 Beat the softened butter with the remaining sugar until pale, about eight minutes.

03 Add the yolks one at a time, still beating, then work in the soured cream, vanilla and zest.

04 Sift the flour with the starch and salt and fold it in with a spatula in three additions.

05 Fold in the whipped whites gently so the mixture does not collapse; the batter has to stay airy.

06 Heat the oven to 190 °C and pour the first thin layer onto a greased spit or into a tin.

07 Bake each layer three minutes to a golden colour and pour the next, until the batter runs out.

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