# Gebackenes Osterlamm

**Instructions No. 496**

Every Easter breakfast is accompanied by an Easter lamb. The sweet cake **made of sponge** is baked in a special Baking tin and then decorated with chocolate icing and sugar mass. Almost too bad for eating, but it simply tastes too delicious!

## You need these ingredients

**Ingredients for the cake:**
200 g white Chocolate
3 eggs
80 g sugar
80 g butter
90 g flour
½ Package baking powder

**Sugar mass:**
500 g icing sugar
50 g honey
30 ml water
5 g leaf gelatine
Food colouring-Gel

**Chocolate-Glaze:**
175 g white Chocolate
100 ml water
90 g icing sugar

## This is how we bake:

Preheat the oven to 160°C.
Melt the Chocolate and the butter in a water bath.
Beat eggs and sugar until frothy, add flour and baking powder and mix well. Then add the chocolate butter
Fill the dough into the Baking tin and bake for 20 - 25 minutes.
Take the finished cake out of the tin and let it cool down on a grill.

For the sugar mass, soak the leaf gelatine in cold water for about 10 minutes.
Melt the honey in a pot until it becomes really liquid, taking care not to boil.

Add the water and the squeezed gelatine, mix to a homogeneous paste, but do not boil.
Pour the paste over the icing sugar and knead well.
Knead some sugar mass with red Food colouring and form a rose.
Knead some sugar mass with blue Food colouring and form a bow
For the bell, mix blue and yellow Food colouring and knead the mixture with some sugar mass.
Also model grass, eggs and a flower from colored sugar mass.
Form small balls from the remaining white sugar mass.

For the chocolate icing, melt the white Chocolate in a water bath, add sugar and mix well
Add water to obtain a creamy consistency
Let the icing cool down a little so that the consistency is not too liquid. Spread half of it on the cake using the Deco Stylist, leaving out the face, ears and tail.

Place the bow tie, the bell and finally the white sugar balls as wool in the icing, put the cake in the fridge for 2 hours.
Spread the rest of the icing over the sugar balls with the decorative filler
Prepare the grass, eggs and the flower of sugar mass.
Place the finished cake in the refrigerator for 2 hours. Ready!

## Article information:

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