Recipe: Hearty box cake "Croque-Cake"

Instructions No. 1436

Difficulty: Beginner

Working time: 40 Minutes

If you love a Quiche Lorraine, you will also be delighted with this original French recipe. The **"croque-cake" is** made **with** toast and ham. Vegetarians can use aubergine puree as an alternative to ham.



Ingredients for 6 people:

- 8 slices of toast bread
- 4 slices of cooked ham
- 300 ml whipped cream

It's that simple and fast:

First preheat the oven to 180°C.

Mix the cheese with the whipped cream in a bowl and season with salt and pepper. Butter your box form and

- 200 g grated mozzarella
- 100 g rasped Gouda
- salt & pepper

line the bottom of the form with two slices of toast
Cut the boiled ham into small pieces and spread them on the toast
Spread about a quarter of the cream-cheese mixture on toast and ham.
Place more layers of toast, ham and cheese mixture on the pan until the pan is filled to a height of about 1 cm.

Bake in the oven at 180 °C for about 30 minutes.

It tastes best that way

Serve the cake as warm as possible. Serve with a green salad

You can vary this recipe according to your own ideas: with vegetables, for example, with Provençal tapenade (black olive paste) or with eggplant caviar, the hearty box cake is just as delicious.

... and for dessert

Also ingeniously easy to bake and very tasty is a homemade **Chocolate pear cake with Spekulatius** biscuits. This even tastes good at Easter. You can find the delicious recipe under **instruction 1437**.



Article information:

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