

## Nut traybake

### Image



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A cookie base, hazelnut paste, a tender cake, nuts and Frucaps caramel filling. What more could you want?

180°C

25 min

30 stuks

# Ingrediënten

## Dough:

1.200 gr Damco complete kano powder  
475 gr Butter  
125 gr Crystal sugar  
30 gr Whole egg  
60 gr Water

## Filling:

500 gr Damco hazelnut filling  
350 gr Water  
150 gr Damco Top R custard powder

## Cake:

1.725 gr Damco cakemix warm method  
600 gr Butter, 40°C  
750 gr Whole egg  
150 gr Water  
80 gr Lemon raspel ZKZC

## Other:

Frucaps caramel filling  
Mixed nuts

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### Dough:

1. Mix butter, sugar, egg and water to a creamy, lump-free mixture and then add **Damco complete kano powder**.

2. When the dough has formed, stop the machine and allow the dough to chill for 12 hours.

### **Filling:**

1. Mix the water and **Damco Top R custard powder** and add this mixture in 3 parts to the **Damco hazelnut filling** to create a lump-free mass.

### **Cake:**

1. Mix **Damco cakemix warm method**, **Lemon raspel ZKZC**, egg and water for 2 minutes on 2nd speed.
2. Add melted butter and mix 2 minutes on 1st speed.
3. Knead the dough again, roll out at 2 mm thickness and place in a frame of 60/40.
4. Put the filling on the dough and finally pipe the cake mixture on top of the filling.
5. Pipe lines of **Frucaps caramel filling** on top of that and sprinkle with **Mixed Nuts**.

## **Image**

