

Great Americans

Cuisine: German

Food category: Pastry



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Program steps

Preheating: 170 °C

1 Hot air 100 % Termination by time 00:18 hh:mm 150 °C + 50 %

Ingredients - number of portions - 10

Name	Value	Unit
brown sugar	60	g
brown sugar	55	g
butter soft	120	g
chicken eggs	2	pcs
plain wheat flour	250	g
vanilla pudding	40	g
baking powder	3	pcs
salt	1	pcs
almond drink	100	ml

Directions

Beat the sugar and butter with a hand mixer (beater), then add eggs gradually and continue beating until fluffy. Then add the other ingredients and continue whisking. Fill a piping bag with a round nozzle with the dough. Pipe the dough onto an enamel coated baking tray with plenty of space, as the Americans will grow wider.

Preheat the combi steamer, 150°C hot air, 50% fan speed, slow fan speed, closed vapor flap and bake the Americans for approx. 18 minutes.

After baking, let the Americans cool and cover with icing or chocolate or decorate as desired.

Nutrition and allergens

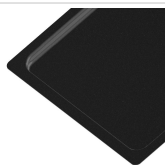
Allergens: 1, 3, 7, 8

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	237.3 kJ
Carbohydrate	32.8 g
Fat	10.5 g
Protein	2.8 g
Water	0 g

Recommended accessories



Vision Bake