



NOROHY 

• VANILLE AUDACIEUSE & ENGAGÉE •

VANILLA
BUNDT CAKE

MAKES 8 TO 10 SLICES

INGREDIENTS

Sugar.....	200 g
Eggs	4
Whipping cream	135 g
Salt	1 pinch
All-purpose flour	245 g
Baking powder	6 g
Butter.....	70 g
Sunflower oil	22 g
NOROHY vanilla powder.....	2 tsp

Preheat the oven to 285°F (150°C). Whisk the sugar and eggs in a bowl until they blanch.

Add the cream, a pinch of salt, the flour and baking powder, then mix again.

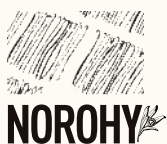
Finish off by mixing together the melted butter, oil and NOROHY vanilla powder until they are smooth.

Pour the mixture into the generously greased and floured cake pan and bake for 40 minutes.

Use a knife or skewer to check the sponge is ready. When you pull the utensil out, the blade should come out dry. Carefully **turn out** the sponge onto a wire rack as soon as it is out of the oven and leave it to cool before dusting it with confectioners' sugar.



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