

The Best German Cakes

Find original and authentic German cake recipes in this ebook such as Apple Strudel, Black Forest Cake, Bienenstich, Streusel Cake or Cheese Cake. If you like to send me your comments please email me at info@mybestgermanrecipes.com.

On the website www.MyBestGermanRecipes.com are more than 270 original German recipes.

Apple Strudel or Apfelstrudel

[Find recipe online](#)



This is an original and authentic German recipe for apple strudel as they made it in Austria way back when all Germany was ruled by the Emperor. It's been said that the German apple Strudel dough must be so thin that it is possible to see a love letter shining through on the other side. So it needs some experience to make such a thin dough. I never use filo dough for apple strudel. The dough should not be flaky or coarse. Serve the apple strudel with vanilla sauce, vanilla ice cream or whipped cream. Happy Baking!

Happy Baking!

Ingredients

Dough:

250g flour, 1 pinch salt, [1 egg](#), 20g butter or margarine, some warm water



Filling:

1,5 kg apples

80 g bread crumbs

125 g sugar

65 g raisins

65 g chopped almonds

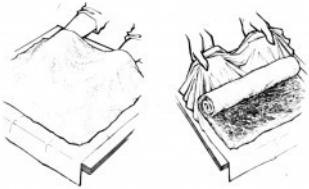
1 sachet vanilla sugar

cinnamon

40 butter

1/8 l sweet cream

a baking board or a firm surface to prepare and make the dough (see picture)



Baking Instructions

- On a baking board add flour, make a pit in the middle, add butter and salt and as much water you need, to make an elastic and smooth dough which can be kneaded. Knead is until it is smooth (about 5 -10 minutes). Cover it with a warm bowl and let it rest for 20 minutes.

Prepare the filling:

- Peel apples, remove the core and cut it in fine slices.

- Scald raisins and mix apples with breadcrumbs, sugar, almonds, cinnamon and raisins.

- Put flour on the baking board or on a big kitchen cloth, roll the dough and carefully stretch it to all sides until the dough is regularly smooth.

- Apply the cream on the dough and spread the filling all over the dough.

- Roll it; tuck in the ends.

- Grease a baking tray (or use parchment paper) and put the strudel on it.
- Bake it for 60-70 minutes on 210-220 degrees C or 400 F.
- While it is baking brush melted butter over the strudel.

Enjoy it with whipped cream, vanilla sauce or vanilla ice cream, and a cup of coffee. It's delicious when warm.

Tips

Use a kitchen cloth when rolling the dough.

Put the strudel into a fire resistant pan instead of a baking tray; sometimes the thin layer cracks and apple juice is dripping.

The less grease the dough has, the more thinner it can be made.

Wrap the strudel in aluminum foil, but not completely, have surface uncovered.

Chocolate Cream Cake or Schokoladencremekuchen

[Find recipe online](#)



This is an original and authentic German chocolate cake how it is made in Germany. All other versions are not German. The German name is: Schoko-Sahne-Torte. It is a "torte" because it is bigger than a cake. And not only bigger this chocolate cake is richer than a normal cake and contains a buttery cream. It is the right German holiday cake or for Christmas. This German recipe is not that complicated but you would need some baking experience. Tip: Bake the base cake the day before you need the cake and add the chocolate cream the next day.

Enjoy this wonderful German cake recipe and Happy Baking!

Ingredients 80 g butter

[5 eggs](#)

130 g sugar

1 package vanilla sugar

1 pinch salt

200 g almonds, ground

200 g dark chocolate, ground

1 tbsp baking powder

1 tbsp brandy (eg. Asbach Uralt, the German classic)

1 jar (450 g) red currant jelly

1/2 l heavy cream

3 tbsp instant coffee

1 Orange (organic)

25 g dark chocolate (bars)

Baking Instructions

1. Melt butter; separate eggs. Mix egg yolks, 100 g sugar, vanilla sugar and salt in a bowl and whisk it with a hand mixer.

2. Add almond (flour), 100 g grated chocolate and baking powder to the egg dough, and mix it carefully; add brandy. beat egg white until firm, then mix it into the dough. Preheat oven to 175 degrees C.

3. Use a spring form (diameter 26 cm) and fill it with parchment paper. Fill in the dough and bake it for 25-35 minutes on the second level. Let it cool off in the form.

4. Take cake out of the form and cut it diagonally (2 halves). Spread on the lower half the jelly and put the halves together. Use a baking frame – available here: http://www.lionsdeal.com/pwc-47529-07.html?utm_source=%5Bgooglebase%5D&utm_medium=comparisonshopping

5. Beat the cream with remaining sugar until firm. Sieve the instant coffee (so it is really a fine powder) and together with the remaining chocolate mix it into the whipped cream.

6. Spread 3/4 of the chocolate cream onto the cake and with a spoon spread it all over in a wavy patten. Take off the baking frame and spread the remaining cream around the cake. Keep the cake for at least one hour in the fridge.

7. Wash the orange and peel it (thin); Cut the orange stripes in very fine stripes. Grate the chocolate bars and together with the orange peel stripes decorate the cake.

Donauwelle or Schneewittchenkuchen

[Find recipe online](#)



The German pastry cake recipe “Donauwelle” – in English “Danube wave” – is from the Danube region or Donauschwaben region. The Danube starts in the Black Forest and goes through many countries towards the East with its final destination in the Black Sea. The cuisine from that region is traditional and very old. It has grown over the centuries and one popular cake is the Donauwelle. The German cake is made out of a dark and light biscuit dough and a buttery cream, with sour cherries and chocolate topping – that’s why they call it also “Schneewittchenkuchen” (Snow-white Cake) because of the dark and light contrast and the red (cherries) for the lips. Remember Snow-white has dark hair and fair skin and red lips. Happy Cooking!

Ingredients

200 g butter (for the biscuit cake)

200 g sugar

250 g butter (for the vanilla cream)

5 [eggs](#)

300 g flour

2 tbsp baking powder Dr. Oetker

3 tbsp cocoa powder (unsweetened)

700 g sour cherries (jar)

500 ml milk

1 package vanilla pudding Dr Oetker

2 tbsp sugar

Baking Instructions

- beat soft butter with sugar until foamy.
- add the eggs; mix flour with baking powder and add it to the dough, mix well.
- place baking paper on a baking tray and add 2/3 of the dough onto the tray.
- Mix remaining dough with cocoa powder and place a layer on the light dough.

- drain the sour cherries , then place them on the dough.
- Bake in pre-heated oven on 175 C or for about 30 minutes.
- make the pudding per instructions, add 250 g soft butter to the pudding and spread the cream over the baked cake.
- Dust a layer of cocoa on top or a layer of dark chocolate.

How to make the chocolate glaze

100 g dark Lindt chocolate (72% cocoa)

100 g. normal milk chocolate

70 g butter

Melt all ingredients using the double-boiler method and spread it on the cake using a wide knife.

You can also use 1-2 bars Lindt dark chocolate and melt them (double boiler method), then add some organic palm oil (that gives it a nice shine), [from Spectrum, a vegetable shortening](#)

[Source](#)

Marble Cake or Marmorkuchen

[Find recipe online](#)



The marble cake is one of these typical cakes that are a “must have” for the traditional “coffee and cake” getting together on Sunday afternoons. German families and friends like to meet Sunday afternoon to enjoy a cup of coffee and some cake. They come together in their homes, or meet in Cafes which are open Sundays, especially on the country side or ins mall cities. My mother would always bake a cake for the weekend, and one of them was a marble cake. It is a delicious cake because it was never too dry or too mushy. I think nobody in Germany can imagine a Sunday without a cake – share the sweet cake moments and bake it yourself.

Ingredients Marble Cake

250 gr butter

200 gr sugar

500 gr flour

1 package vanilla sugar

1 package backing powder

1 pinch salt

4 eggs

1 cup milk

For the dark part:

30 gr cocoa

3 tbsp water

3 tbsp sugar

Baking Instructions Marble Cake

- place butter with sugar, salt and vanilla sugar in a bowl and stir it until foamy

- add one egg after the other slowly into the dough and mix it

- mix flour and baking powder, then add flour and milk alternating to the dough

- grease a baking form with butter and pour half of the dough into

Make the dark part of the cake:

- mix water, sugar and cocoa and bring it to a short boil

- let it cool off a bit

- pour it into the form and with a fork mix the 2 parts together in order to get the typical marble patten.

Pre-heat oven to 350 F, bake the cake on the lowest level for about 60 minutes.

Test to see if the cake is done: Take a knitting needle or a fork and stick it into the cake. If no dough will stick on the metal the cake is done.

Take the cake out of the oven, let it cool off a bit, then get it carefully out of the form.

TIP

If the dough won't be light and fluffy add some small amount of mineral water which will make it very fluffy.

Cheesecake or Kaesekuchen

[Find recipe online](#)



Are you looking for an original and authentic German recipe for cheese cake? You found the right recipe amongst all recipes that you can find online. This recipe is so German as it can get. The German Cheese Cake or Kasekuchen is one of the most popular cakes of Germany and almost everyone loves it. You can buy it in German cafes, and it is the cake for a Sunday afternoon coffee and cake table, and of course for the holidays. Kaesekuchen or German cheesecake is made with quark in Germany. As there is no really good quark in the USA you can use a mix out of cream cheese and sour cream or make your own quark. I got this recipe from a Facebook friend who lives in the USA and it is proven to work. Happy Baking!

Ingredients

330 g flour

130 g sugar

130 g butter

[2 medium size eggs](#)

2 packages Vanilla sugar (Dr. Oetker)

1 package baking powder (Dr. Oetker)

Filling

1 pound low fat quark – you also can use instead 2 cream cheese Neufchatel 8oz and 1 cup light sour cream

[3 egg yolks separated – beat egg white firm and keep cool](#)

125 g Zucker

1 vanilla sugar Dr Oetker

¼ l heavy cream

1 package vanilla pudding Dr. Oetker

2 tbsp sugar

lemon peel organic or baking rum (optional)

Baking Instructions

- Mix all ingredients for the dough until you get a smooth dough.
- Place the dough into a baking spring form and spread it all over the form and also up to the upper edges (the cake has the dough also around the edges).
- Bake the cake for 10 minutes on 375 F, let it cool off , then add the filling.

Filling

- Mix cream cheese with sour cream, add sugar and vanilla sugar and beat until it is creamy; add egg yolks and mix well.
- In a bowl mix pudding powder with sugar and a little bit of the cream, add it to the cheese and mix well.
- Add firm egg white and mix it carefully.
- Fill dough into the spring form and bake it on 375 F for about 1 hour. Test with a toothpick. Place some parchment paper on top for the last 10 minutes of the baking time ion case cake looks too brown, should not get very brown, just a little bit.

Take the cake out of the oven and remove the form when the cake has completely cooled off. It has been proven that this cake won't decrease in size as it happens often to cakes after the baking process. This is a proven recipe from a Facebook friend.

Linzer Cake or Linzerkuchen

[Find recipe online](#)



This cake is to be said to be the oldest-known in the world. For a long time a recipe from 1696 in the city library of Vienna was the oldest one known. But in 2005 the library director of the upper Austrian Museum found an older recipe from 1653 of Verona.

There are numerous legends of how that recipe came about. One is that a confectioner of Vienna named Linzer invented it; another one is about the sugar baker Johann Konrad Vogel of Linz (1796–1883) who started in 1823 the a mass production of the cake that made it famous around the world. Some claim that the cake started its popularity at a traditional cafe of Budapest, the *Ruszwurm cukrászda*.

And how did it come to the USA? Supposedly by the Austrian Franz Hölzlhuber who brought the Linzer Torte in the 1850s to Milwaukee, from where it spread over the United States. In Germany the Linzer cake is a typical Christmas cake. Enjoyable also during the whole year.

Ingredients

250 g flour

250 g sugar

250 g ground hazelnut or almond flour (I find hazelnuts and almonds in the local supermarket and grind them in my electric coffee grinder)

½ tsp cinnamon

2 tbsp cocoa(natural without any sugar)

1 hint of clove spice (per the German measure it is a "Messerspitze" = point of a knife)

250 g butter

2 eggs

250 g raspberry jam

3 tbsp Himbeergeist (raspberry Schnaps), Kirsch Schnaps or Cognac

2 EL powdered sugar

Cooking Instructions

- Mix sugar and butter and stir it foamy; mix in eggs

- Mix in hazelnut/almond flour, 1 egg, cocoa and all spices; stir it until you have a dough
- Keep it cool for 2 hours
- Grease a round cake pan and add a bit of flour
- Roll the dough 8mm (1/4 inch) thick – keep some dough for the decorative top
- Put it into the cake pan up to the edge
- Mix jam with Schnaps (optional) and spread jam all over the dough (2mm thick)
- Take remaining dough, roll it so you can either cut star cookies, or cut a grid which will be laid on top of the jam.
- Whisk the remaining egg and spread it over the dough grid
- Pre-heat oven
- Bake the cake for 30-35 minutes on 175°C or 347 F

Before serving add powdered sugar on the grid; let the cake rest at least 1 day before serving!

You can store the Linzer Cake for 2-3 weeks; just keep it cool and covered.

Dresdner Stollen

[Find recipe online](#)



Dresdner Stollen is a traditional Christmas cake in Germany since centuries and this is an original German recipe. The “Dresdner Stollen” is popular all over the world. This German cake has its own history. What it is actually symbolizing? The form of the Stollen is supposed to symbolize the baby in the cradle, wrapped in linen. The Stollen recipe was created in Sachsen (Saxon). The making of the Stollen needs more attention than a regular dough done with yeast. You need to use all ingredients as listed, don't change the measures or ingredients. Important seems the fact that you won't using the ingredients directly out of the fridge. The ingredients need to be kept at room temperature, and some even bring them the evening before they bake, into a warmer room. Don't forget it is a winter recipe and in Europe many rooms of a home used to be cold during the winter season due to low temperature and bad heating. Of course this has changed, still the recipe is based upon these facts. Happy Baking!

Ingredients

1 kg flour

100 g yeast (fresh or dry; dried yeast contains 7 g yeast crumbs which equal 25 g fresh yeast; [click here for the dry yeast](#))

1/2 l milk

200 g sugar

450 g butter

peel of a lemon (organic)

1/2 tsp level cardamon and 1/2 level tsp mace (I found a Stollen spice which contains all important spices, see picture)

10 g salt

500 g raisins (organic, no sulfur)

150 g currants

150 g chopped candied orange peel (orangeat) and candied lemon peel (zitronat); if you can find a mix of both that would be the best – [find Orangeat here](#) and [click here for Citronat](#)

150 g chopped sweet almonds

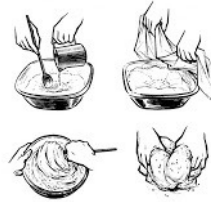
30 g chopped bitter almond

100 g butter

100g coarse sugar

2 sachets vanilla sugar

125 g powdered sugar



Baking Instructions Dresdner Stollen

- Put flour into a baking bowl and make a pit in the middle; add the crumbled yeast with 2 tbsp sugar and some milk into the pit; with some flour whisk it to a “pre-dough”, cover it with a kitchen cloth and keep it at a warm place for 40-50 minutes.
- Mix flour and pre-dough with remaining milk and sugar, warm butter, lemon peel, spices and salt and whisk it really good until the dough peels away from the inside bowl wall.
- Boil water and scald raisins and dry them with a kitchen cloth or paper.
- Add raisins, currants, candied orange and lemon peel and almonds to the dough – knead them into the dough and form a ball out of it; cover it again and let it rest for 30-40 minutes, dough needs to rise.
- Again knead the dough very good, and let it rise for another 30-40 minutes, then form it into a Stollen.
- Preheat oven to 190-200 degrees C (375-400 F).
- grease a baking tray with butter and put the Stollen onto it, let it bake for 70-90 minutes until the surface is golden brown; if you see that it gets brown to early cover it with aluminum foil or greased parchment paper.
- When the Stollen is done, brush butter onto the surface.

and sprinkle first with coarse sugar than with a mix of vanilla sugar and powdered sugar – Done!

[Click here to watch a video of a bakery where they make the Dresdner Stollen](#)

Apple Streusel Cake or Apfelstreuselkuchen

[Find recipe here](#)



German Crumble Cakes are awesome coffee cakes. In German we call Crumbles “Streusel”, it is a great topping for any cake using fruit like apples or prunes. The very traditional cake is the apple cake with Streusel, and the recipe adds marzipan as well. Happy Baking!

Ingredients

250 g soft butter

200 g sugar

5 eggs

300 g flour

100 g potato starch or tapioca

3 tbsp baking powder

2 packets vanilla sugar or the core of 1 vanilla bean

4 tbsp milk

1 kg apples

Streusel

100 g marzipan

300 g flour

100 g sugar

1 egg yolk

150 g cold butter

cinnamon

butter for the baking tray

powdered sugar, lemon juice

Baking Instructions

- whisk butter until foamy; while whisking add vanilla sugar or vanilla bean.
 - add one egg after the other and whisk until creamy.

 - add flour, starch and baking powder with milk (alternating).

 - spread dough on a greased baking tray.

 - peel apples and cut them in small slices; sprinkle them with lemon juice so they won't get brown.
- You might need less or some more apples depending on how you place them on the dough.

How to make the Crumbles or Streusel:

- Cut marzipan in little cubes.
- Add flour, sugar, cinnamon and egg yolk into a bowl.

- Add butter in little flakes on top and with your hands create small crumbles.

- Mix marzipan cubes to the crumbles and spread them over the apples.

Pre-heat oven and bake the cake for about 35 minutes for 200 C or 390 F.

Let it cool off ; serve it with powdered sugar on top and whipped cream.

Tip
If you like add to the dough a package vanilla pudding ([from Dr. Oetker – find it here](#))

Use about 35 g less flour. The dough will become a nice light yellow color.

inShare

Carrot Cake or Karottenkuchen

[Find recipe online](#)



This German carrot cake is not only a great cake for Easter, it is a coffee cake that you will like throughout the year. The recipe includes how to make a glaze and even how to make the decoration out of marzipan. Happy Baking!

Ingredients

5 eggs

250 g carrots

300 g sugar

1 sachet Lemon Zest from Oetker (or some lemon juice) – [find Lemon Zest here at German Deli](#)

75 g flour

1 tbsp baking powder

1 tbsp natural bread crumbs

1 tbsp butter

150 g ground hazelnuts

150 g ground walnuts

Glaze:

200 g powdered sugar

3 tbsp hot water

Decoration:

200 g marzipan (raw) [click here to get the German marzipan for baking](#)

200 g powdered sugar, red and green edible color

Baking Instructions

- Grate carrots finely: separate eggs; beat yolk with sugar until foamy; add lemon zest or juice; add flour and baking powder.

- Mix dough very well; add carrots and nuts.

- Beat egg white until firm and mix it with the dough.

- Grease a 26cm diameter springform with butter and bread crumbs, and fill in the dough; spread the surface even.
 - Bake it in pre-heated oven on 200 degrees C for about 55 minutes (lowest level).
 - Take out the cake and let it cool off.
 - Mix powdered sugar with hot water and spread it evenly over the cake.
 - Knead marzipan with powdered sugar and color 2/3 with red, the remaining part with green color. Form 12 carrots out of the red marzipan, and use the green one for the carrot greenery. Place them on the cake.
-

Creamy Peach Cake or Pfirsichcremekuchen

[Find recipe online](#)



Germany is well known for its cakes (Kuchen) and Tarts (Torte). In Germany it is a tradition to gather Sunday afternoons for a cup of coffee and a piece of cake - in German called Kaffee und Kuchen – either with family or friends, either at home or in a Cafe – it is always enjoyable because the coffee and the cake is good. In smaller cities the main stores are closed on Sundays but the local bakeries are open, so if you are not into baking you would go and buy fresh cake and buns for breakfast. Enjoy this fruity cake and Happy Baking!

Ingredients

200 g soft unsalted butter (or margarine)

150 g sugar

1 egg

peel of 1 (organic, all natural) lemon

1 tbsp rum (or rum flavor)

300 g flour

50 g starch flour

50 g ground almonds

1/2 tsp cinnamon

salt, butter to grease the baking form

For the filling

1 bigger can or 2 small cans peaches, 10-15 halves (preferably un-sweetened)

50 g sugar

1 tbsp cinnamon

50 g ground almonds

For the Frosting

2 egg white

2 tbsp cold water

100 g sugar

half vanilla bean

2 egg yolk

2 tbsp hot water

40 g flour and 40 g starch

1/2 tsp baking powder

powdered sugar

Baking Instructions

- Mix butter, sugar, egg, lemon peel and rum in a bowl and whisk it until foamy.

- Add flour and starch, almonds, cinnamon and a bit salt.

- Knead the dough until it is smooth.

- Keep it covered in the fridge for 1 hour.

- Now grease with butter a 24cm diameter spring form and fill in the dough. Make an 1 inch high edge all around.

- Bake it in the preheated oven by 200 degrees or 390 F for about 20 minutes in the middle.

- Put peach halves into a sieve and allow the juice to drip off. Place them on the cake, one after the other

- Mix sugar with cinnamon and together with almonds sprinkle it over the peaches.

- Whisk egg white with water firmly; add slowly vanilla and sugar.

- In another bowl whisk egg yolk with hot water until creamy – then mix it with the egg white.

- Mix flour, starch and baking powder and fold in the egg mix.

- Paste it onto the peaches.
- Bake cake for another 15 minutes on same temperature.
- When done get the cake out of the form and sprinkle it with powdered sugar.

Enjoy it with whipped cream and a cup of coffee!

Dresdner Eierschecke

[Find recipe online](#)



This is a cake specialty from Dresden, mainly from Saxon and Thuringia. You can get it at the most beautiful cheese store and restaurant at www.pfunds.de or make it at home. Where does the name come from? Well, this recipe has some history:

Schecke is a cake that is made on a baking tray out of yeast dough and topped with apples, quark or poppy seeds; it also has a frosting made out of egg, cream, sugar and flour.

Back in the 14th century the *Schecke* was the name for men clothing and consisted of 3 parts (upper, belt, and lower part). The cake had been named after these me clothes.

The cake *Schecke* has 3 parts: The upper layer is a creamy egg yolk with butter, sugar and vanilla pudding; the middle part is mainly a mix of quark, egg, butter and vanilla pudding; the lower part is a dough made out of yeast or a normal mix. That is the Dresdner Eierschecke.

The cake is cut in rectangle pieces or like a tart. You can add raisins, almonds, Streusel or a frosting with chocolate. Try it out. Happy Baking!

Ingredients

Dough

65 g Butter

50 g sugar

1 egg

1/2 package baking powder

200 g flour

Filling

50 g Butter

1 egg

100 g sugar

500 g quark

1/2l milk

1 Pck. vanilla pudding Dr Oetker

Topping

3 eggs separated

75 g sugar

100 g butter and some butter for the form

Baking Instructions

- Make a dough out of the ingredients and place it into a greased spring form.
 - Mix the ingredients for the filling, make the pudding per instructions (don't add sugar) and add half of it to the quark cream.
 - Fill the cream onto the dough.
 - Separate eggs for the topping; beat egg whites until firm.
 - For the topping beat egg yolks, sugar and butter until foamy, and add the remaining pudding; mix it well, then add the firm egg white and carefully mix it with the cream.
 - Place it on top of the quark cream.
 - Bake it 30-45 minutes on 160- 175 C or 300F, cover it with foil, so the topping won't get brown.
 - Let it cool off in the form, then remove it.
-

Bee Stinge Cake or Bienenstich

[Find recipe online](#)



Bienenstich is a traditional German coffee cake and can be found in every German bakery. The name means literally “Bee Sting cake“.Why? There is a legend where the baker who baked the cake got stung by a bee because the cake attracted it. The topping are caramelized honey almonds.Happy Baking!

Ingredients

4 eggs separated

80 g sugar

100 g flour

20 g potato starch

1 tbsp baking powder

200 g heavy cream

1 package Dr Oetker vanilla pudding

Topping:

200 g butter

100 g sugar

2 tbsp honey

4 tbsp heavy cream

1 package Dr Oetker Vanilla sugar

250 g sliced almonds

Baking Instructions

- Beat egg white until very firm.
 - Beat egg yolks with sugar until foamy, mix flour with baking powder and add it to egg yolks.
 - Carefully mix in firm egg whites.
 - Grease a form diameter 22-24 cm (or layer it with parchment paper), then fill dough into the form.
 - For the topping heat slowly butter with sugar, vanilla sugar, honey and heavy cream, stir continuously, bring to a boil then add almonds. Let it cool off, stir it frequently then add it on top of the biscuit.
 - Bake in pre-heated oven for 20 minutes on 180 C or 350 F.
 - Meanwhile beat heavy cream until firm.
 - Make pudding per instructions and mix it with the heavy cream. Keep it cool.
 - Take the cake and place it on a baking grid, remove parchment paper, turn it around and let it cool off.
 - Cut cake in half (horizontal) and spread a layer of the cream (the cream is in the middle).
 - Keep it cool until you serve it.
-

Birthday Valentines Day Heart Cake or Herzkuchen

[Find recipe online](#)



This is a great German Valentine's Day or birthday cake that you will love. Get your baking forms out and try this delicious heart shaped cake. If you don't have a heart shaped baking form you can make a template out of paper and place it on the baked biscuit cake, then cut it out, and proceed with the remaining instructions. Happy Baking!

Ingredients

3 eggs

150 g sugar

1 pinch salt

100 g flour

1 Tbsp baking powder

6 sheets gelatine – [Find them here](#)

400 g frozen raspberries

200 g creme fraîche

400 ml heavy cream

1 package cake glaze Dr. Oetker, red – [Find it here](#)

100 g roasted almond slices

Baking Instructions

- Pre-heat oven to 175 degrees C or

- Grease the bottom of a baking form (round or heart shaped).

- Separate eggs, beat the egg white until firm.

- Mix egg yolks with 90 g sugar and the salt; beat until foamy using the double boiler method.

- Carefully mix in the firm egg white. Mix baking powder with flour and powder it over the egg mix and mix it carefully.

- Fill the dough into the form and bake it for 30 minutes.

- Let the biscuit cake cool off for 5 minutes then take it out of the form and place it on a baking grid, let it cool off completely, then cut it horizontal in 2 halves.

Filling

- Soak gelatine, defrost berries.

- Mix 200 g of the berries with 60 g sugar (puree them) and press it through a sieve.

- Add creme fraiche and mix it.

- Press all water out of the gelatine and mix it with the berries; beat cream until firm; before the berry cream gets firm add the whipped cream and mix it.

- Spread half of the cream on the lower heart piece; place second part on top and spread remaining cream over it.

- Add remaining raspberries on top and keep an edge of 1 inch (2cm).

- Make the cake glaze per instructions and pour it over the berries.

- Beat remaining heavy cream until firm and spread 2 third of it it around the outer edges of the cake where you would place the almond slices.edges.

- Fill remaining cream into a frosting bag and squeeze little frames in the 2cm wide edge around the raspberries.

- Decorate the edges with almond slices.

Countess Cake or Komtesskuchen

[Find recipe online](#)



It is not clear why this cake is named Countess cake or in German Komtesskuchen. I could not find anything about its origin. Nevertheless the cake is a delicious combination of orange dough and chocolate. And it looks elegant with the stripes. It is a very unusual cake so Happy Baking!

Ingredients

juice of 1 organic orange

250 g soft butter

200 g sugar

5 eggs

100 g potato starch

2 tbsp baking powder

4 tbsp Cointreau (Apricot liquor)

100 g dark chocolate

200 g chocolate frosting

butter and breadcrumbs for the form

Baking Instructions Countess Cake Part I

- Wash the orange thoroughly under hot water and grate the peel.
- Add orange peel and juice to the butter and mix it until foamy.

- Slowly add the sugar and one egg after the other.

- Mix flour, starch and baking powder and with a spoon add it to the egg mix.

- Grease a rectangle form with butter and spread bread crumbs all over.

- Fill in the dough and smooth the surface.

Bake it in pre-heated oven for 160- degrees C or 325 F for 50-60 minutes on lower level (use a fork to test if cake is done, if no dough sticks on the fork the cake is done).

Baking Instructions Part II

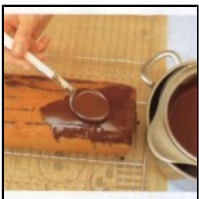
- Get the cake out of the form and let it cool off for some hours to one day, so it can be cut)
- Cut the cake horizontal 5 times with a sharp knife (carefully, so it won't break).
- Place the slices next to each other and with a spoon drip apricot liquor on each slice.
- Melt chocolate and chocolate frosting (double-boiler).
- With a baking brush add the chocolate on each cake slice. Place baking paper under each slice.
- Place the slices together again until the chocolate is soft.
- Brush remaining chocolate all over the cake, and let it dry completely on a cooling rack.



- Cut the cake horizontal 5 times with a sharp knife (carefully, so it won't break).



Place the slices next to each other and with a spoon drip apricot liquor on each slice.



With a baking brush add the chocolate on each cake slice. Place baking paper under each slice.

Put the slices together again until the chocolate is soft.



Brush remaining chocolate all over the cake, and let it dry completely on a cooling rack.

Black Forest Cake or Schwarzwalderkirschtorte

[Find recipe online](#)



This is not a simple German cake recipe, and it is called in German “Torte” because the cake is much higher and layered several times more than a regular cake. The Gateau or Torte has different layers and is quite rich but not that sweet. The Black Forest Gateau, or if you would translate it word by word the “Black Forest Cherry Cake”, is the “Queen of all cakes”. This German cake is known all over the world but originally stems from the popular German region in the South, the Black Forest. A wonderful region with its valleys and mountains, the Feldberg and Freiburg, the most charming and peaceful city of Germany I personally know.

The gateau is a unique combination of cream, cherries, chocolate and Kirschwasser (Cherry brandy or Kirsch-Schnaps, a special liquor made in the Black Forest only).

The cake consists of 3 parts:

The base, the biscuit base and the filling. My advise: Don't rush yourself when baking this cake; take your time and read the recipe thoroughly.

Ingredients Black Forest Cake

Ingredients cake base

- 125 gr wheat flour
- 10 gr cocoa powder
- 1 teaspoon baking powder
- 50 gr sugar
- 1 bag vanilla sugar
- 1 egg white
- 50 gr butter

Ingredients Biscuit base

- 3 eggs
- 1 yolk

- 2 tablespoon warm water
- 100 gr sugar
- 1 bag vanilla sugar
- 3 drops bitter-almond baking oil
- 1 hint cinnamon
- 75 gr flour (wheat)
- 10 gr cocoa powder (without sugar or anything else, needs to be pure)
- 25 gr wheat starch or potato starch – [find potato starch here](#)
- 1,5 teaspoon baking powder

Ingredients Filling

Important is to use the correct cherries. You need Sour cherries (in German we also call them Schattenmorellen); dont use Bing cherries or similar ones.

- 1 jar sour cherries (750 gr) – [find them here](#)
 - 80 gr sugar
 - 40 gr wheat starch or potato starch
 - 2 tbsp Kirsch Schnaps
 - 2 tsp ground gelatine
 - 3 tbsp cold water
 - 500 ml heavy cream
 - 1 sachet vanilla sugar
 - 1 tbsp sugar
 - 40 gr chocolate (grated) to sprinkle (use black chocolate with high cocoa percentage, best is Swiss or German chocolate)
 - 1 jar cherries for decoration
- [find grated chocolate here](#)

Baking Instructions Cake base

Sieve flour, cocoa and backing powder on a working surface. Make a mold and add sugar, vanilla sugar and egg white into it, mix it with some of the flour so it gets mushy. Add cold butter (cut into pieces) and knead it together so you have a lump. Let it rest for 30 minutes in the fridge. Grease (with butter) a 26 cm diameter spring form and roll the dough so it fits into this form. Bake it for 20 minutes on medium heat.

Baking Instructions Biscuit Base

Beat 4 yolks and water foamy and add bit by bit two third of the sugar, vanilla sugar and spices. Beat egg white so it gets firm and add the rest sugar. Add firm egg white to the yolk cream and sprinkle the mix of starch, flour and cocoa over it. Mix it carefully and add it in a spring form, laid out with parchment baking paper (same size as for the cake base). Bake it right away for 35 minutes on 350 degrees.

Baking Instructions Filling

Sieve cherries, and heat 3/4 of cherry juice, mix 1/4 juice mix with starch. When juice starts to boil mix in the starch and let it boil up. Add cherries and let it cool down, add sugar and Kirsch Schnaps as desired.

Mix gelatine powder with water, let it rest for 10 minutes. Carefully boil it up, keep on stirring, then let it cool off.

Beat heavy cream semi-firm, then add the completely cooled off gelatine. Beat cream again so it gets completely firm, add vanilla sugar and additional sugar as desired.

Baking Instructions for the Cake

- First put half of the cold cherries on the cake base.
- Add 1/3 of the filling on the cake base.
- Cut the biscuit base horizontal in half – put one half on the filling (press it on) and add on top the remaining cherries and the cream.
- The other half of the biscuit base will be added on the top. Apply the rest of the cream on the sides and the top
- Decorate the cake with grated chocolate and cherries.

The cake needs to be in the fridge at least for 4 hours.

If you like to add the traditional Kirsch Schnaps, drip some of the Kirsch Schnaps on the cake base and biscuit base before you are adding the filling.

Tips

You should have some baking experience when trying this recipe; it is not for beginners.

You can find the sour cherries, vanilla sugar, bitter almond oil at <http://www.germandeli.com/>

Fruit Cake or Belegter Tortenboden

[Find recipe online](#)



Fruit Cakes are very popular in Germany especially in summer when the fruit is ripe. The best is to make the biscuit cake which is the base for the cake. The fruit comes on top and is layered with a glaze and can be topped with whipped cream as well.

Ingredients Biscuit Cake

2/3 cup flour

1/2 cup sugar

6 eggs

1/4 cup oil

2 Tbsp. vinegar

1 Tbsp. baking powder Dr Oetker

2 packages Vanilla sugar Dr Oetker

Baking Instructions

- Preheat oven to 350 degrees F

- Mix together all ingredients with a spatula to half runny dough.

- Pour into a greased pan and bake for 15 to 20 minutes.

This recipe is from FB fan Sheila F. – thank you!

Now the cake is ready to place any fruit on top. Use fresh strawberries, raspberries, pear, blackberries, blueberries, pineapple or a mix of fruit. Cut big fruit like pear or strawberries in half or slices.

Glaze

The cake is finished with a red glaze which is available from Dr. Oetker. You can get this glaze in red, clear, with sugar or without. Make the glaze per instructions on the package and then pour it over the cake. Serve with whipped cream.

Walnut Gugelhupf

[Find recipe online](#)



The Holidays are getting closer and you might look for a traditional German cake recipe. This German Walnut Cake with a lemon glaze is special and it is easy to make. You would just need a gugelhupf form and get the glaze from a german online store such as German grocery. Happy Baking!

Ingredients

150 g walnuts (you need 16 whole nuts and the rest would be chopped)

120 g butter

120 g sugar

1 sachet vanilla sugar

pinch of salt

3 eggs (separated)

120 g flour

3 tbsp semolina

2 tbsp baking powder

2 apples

Lemon glaze: 150 g powdered sugar and juice of 1 lemon

1 Gugelhupf baking form (content 1.5l)

Baking Instructions Walnut Cake

1. Grease the Gugelhupf form and lay out with 16 whole walnuts; chop remaining walnuts coarsely. Mix butter with

70g sugar and a pinch of salt until foamy.

2. Add egg yolks. Mix flour with semolina, baking powder, and the chopped walnuts, and stir into the egg batter. Peel apples and grate them coarsely. Preheat oven to 175 degrees C (350 F).

3. Add apples to the dough. Beat egg white with remaining sugar until firm, then mix it with the dough. Fill the dough into the Gugelhupf form and bake it 55 – 65 minutes.

4. Take cake out of the oven and let it cool off a bit, take it out of the form.

5. Make the glaze by mixing powdered sugar with lemon juice; important! spread or pour it over the hot cake.

Silesian Streusel Cake or Schlesischer Streuselkuchen

[Find recipe online](#)



The Silesian cuisine covers also a part of the German and Polish cuisine. It was always a cuisine of a border area, therefore you find several influences of other areas such as from Austria, Saxon or Bohemia. In the Germany of today you still can find this cuisine in the county of Goerlitz. In the restaurants and cafes they serve typical Silesian dishes like poppyseed strudel or Silesian paradise (Himmelreich). The Streusel Cake below is a traditional Silesian cake recipe and in Silesian dialect it is called "Straeselkucha". I will post more recipes of this region because they are so simple but good. Enjoy this old German recipe and Happy Cooking!

Ingredients

450 g flour

1 package dry yeast

2 cups warm milk

50 g melted butter

50 g sugar

1 egg, 1 pinch salt

Filling

200 g butter

200 g sugar

3 eggs

1 kg quark

1 package vanilla pudding

Streusel

350 g flour

200 g sugar

little bit of cinnamon, 200 g butter

Baking Instructions

Make the dough

- Place all ingredients in a bowl and knead them until you get er smooth dough. The dough needs to be soft but not sticky.
- Let it rest covered for about 30 minutes

Quark Filling

- Beat butter, sugar and eggs until foamy, add quark, then vanilla pudding, mix well.

Streusel (Crumbles)

- Mix flour, sugar, cinnamon and butter and with your hands makes the crumbles.
- Grease the baking tray.
- Roll the dough and place it on the baking tray; make the edges somewhat higher.
- Spread the quark filling over the dough and sprinkle Streusel evenly on top.
- Bake for about 30 minutes on 180 C or 355 F.

[photo credit](#)

Quark Apple Cake or Quarkapfelkuchen

[Find recipe online](#)



Delicious German apple cake with quark. If you cannot find quark at your local store you can make your own quark - go to the recipe: [How to make quark](#) – Happy Cooking!

Ingredients

Dough:

200g flour

1 pinch salt

1/2 tsp baking powder (see below)

2 tbsp sugar

1 egg yolk

125 g cold butter

Filling

2 tbsp raisins, 2 tbsp brown rum

700 g light sour apples

2 tbsp lemon juice

2 tbsp sugar

1/2 tsp ground cinnamon

2 eggs

350 g quark (low fat)

1 package vanilla pudding Dr. Oetker (see below)

125 g creme fraiche (see below)

butter to grease the form, powdered sugar

Baking Instructions

- Mix flour with salt, baking powder, egg yolk, sugar and butter (cut into small pieces) until you get a smooth dough. Knead it very well. Form to a ball, wrap in foil and let it rest for 1 hour in the fridge.
 - Place raisins in a bowl and mix them with rum.
 - Peel apples, remove core, cut in half and with a sharp knife cut them length-wise.
 - Mix lemon juice with cinnamon and drip onto the apples.
 - Separate eggs, beat egg white until very firm.
 - Mix yolks with sugar, quark, pudding powder and creme fraiche; then add carefully firm egg white.
 - Heat oven on 350 F (200 C).
 - Grease baking form; roll the dough and place it into the form.
 - Bake it for 10 minutes.
 - Pour filling on the baked cake, place raisins on kitchen paper so they are dry; place apple halves on top too together with raisins.
 - Bake it for 25 minutes – let it cool off on a baking rack and dust it with powdered sugar.
-

Banana Bread or Bananenkuchen

[Find recipe online](#)



This is my personal version of banana bread. Let me know if you like it.

Ingredients

3 medium size ripe bananas (or 4 smaller ones)

100 g sugar

1 package vanilla sugar Dr. Oetker

2 eggs

114 g butter (1 stick)

250 g flour

pinch salt, 1 tbsp baking powder (Dr. Oetker)

2 tbsp natural yoghurt

pinch of nutmeg

1 tsp cinnamon

3 tbsp organic raisins (not sulfured)

Baking Instructions

- Mix sugar, vanilla sugar and eggs.

- In a separate bowl mix flour with baking powder.

- Peel bananas, slice and mash them in a separate bowl; add yoghurt, mix it.

- Add flour to the egg mix, stir well, then add bananas.

- Add cinnamon, nutmeg and raisins, mix well.

- Grease a loaf form with butter then add the dough.
 - Bake for 60 minutes in pre-heated oven on 350 F, then let it cool off for 10 minutes before placing it on a baking grid.
-

Topkiss Cake or Mohrenkopfkuchen

[Find recipe online](#)



Mohrenkopf or Topkuss (in English Topkiss) is a German crispy waffle combined with creamy foam, and surrounded by dark chocolate. The company “Grabower Süswaren” is a German food company based in Grabow. It was founded in 1835 by Johann Bollhagen, and it is producing a range of different biscuits and cakes. One of the popular sweets are the Topkiss that are available with dark, light and white chocolate, as minis and with a coconut layer. The coconut topkisses are also very good for this cake. Happy Baking!

[Find them here](#)

Ingredients

Biscuit cake

2 egg yolk

2 tbsp warm water, 100 g sugar

1 package vanilla sugar Dr. Oetker

2 egg white – beat them firm

75 f flour

50 g starch (like Gustin or potato starch)

1 tbsp baking powder Dr. Oetker

Filling

1 package vanilla sugar, 500 g heavy cream

1 package whip cream stabilizer (Sahnesteif; keeps whipped cream firm)

250 g creamy quark

12 top kiss

Baking Instructions

- Beat egg yolks until foamy, add sugar and 1 vanilla sugar, beat until you get a cream; add firm egg whit.

- Mix flour with starch and baking powder and add it to the cream.
- Fill it into a spring form that had been layered with parchment paper.
- Bake it on 175 – 200 C or 350 F for 20 – 30 min – let it cool off.

Filling

- Beat heavy cream with 1 vanilla sugar and whip cream stabilizer; then add quark.
- In using a sharp knife cut off the bottom wafer of the top kiss.
- Mash the top kisses and carefully mix it with the quark filling.
- Place a cake ring around the biscuit cake and spread the quark filling evenly on top of it.
- Decorate with the top kiss wafers; you can cut them in half or use them complete; you also can use the little top kisses to decorate.
- Keep the cake for several hours cool before you serve it.

[Assortment of different topkisses – Find them here](#)
