



POUND CAKE WITH WHITE CHOCOLATE CHIPS

This pound cake features the taste of milk! Perfect for breakfast or teatime, it's made special by white chocolate chips melted into the batter.



INGREDIENTS:

5 eggs
125 g butter
225 g sugar
125 g Emilia white chocolate chips
125 g flour
1/2 package baking powder
1 pinch of salt
some butter and sugar for the pan



Difficulty
EASY



Preparation
90 min



Portions
6

- 1 Preheat the oven to 180°. Mix the sugar, flour, baking powder, salt and eggs. Melt the butter in a double boiler and add to the batter, then add the white chocolate chips.

TIP

Slices of this delicious pound cake can be served with raspberry or mixed berry coulis.

- 2 Grease a pan, dust with sugar and pour in the batter. Bake for 1 hour at 180°.

- 3 Take the cake out of the oven, turn onto a plate and allow it to dry in the oven after it has been turned off for about 10 minutes.