

# Recipe: Hearty box cake "Croque-Cake"

Instructions No. 1436

Difficulty: Beginner 🍴🍴🍴🍴

Working time: 40 Minutes

If you love a Quiche Lorraine, you will also be delighted with this original French recipe. The "**croque-cake**" is made **with** toast and ham. Vegetarians can use aubergine puree as an alternative to ham.



## Ingredients for 6 people:

- 8 slices of toast bread
- 4 slices of cooked ham
- 300 ml whipped cream

## It's that simple and fast:

First preheat the oven to 180°C.

Mix the cheese with the whipped cream in a bowl and season with salt and pepper. Butter your box form and

- 200 g grated mozzarella
- 100 g rasped Gouda
- salt & pepper

line the bottom of the form with two slices of toast  
Cut the boiled ham into small pieces and spread them on the toast  
Spread about a quarter of the cream-cheese mixture on toast and ham.  
Place more layers of toast, ham and cheese mixture on the pan until the pan is filled to a height of about 1 cm.

Bake in the oven at 180 °C for about 30 minutes.

*It tastes best that way*

Serve the cake as warm as possible. Serve with a green salad

You can vary this recipe according to your own ideas: with vegetables, for example, with Provençal tapenade (black olive paste) or with eggplant caviar, the hearty box cake is just as delicious.

## **... and for dessert**

Also ingeniously easy to bake and very tasty is a homemade [Chocolate pear cake with Spekulatius](#) biscuits. This even tastes good at Easter. You can find the delicious recipe under **instruction 1437**.



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