

Oblaten (Wafers)

Ingredients:

- 400g Sugar
- 200g Butter or perhaps Margarine
- 200g Ground Nuts (Hazelnuts or Walnuts)
- 4 Eggs
- 5-8 Wafers approx. 40 x 30 cm

Important: Reserve 200g Sugar. You will need this later.





Measure the 200 grams sugar and the margarine (or butter) in a bowl and beat until creamy.

Add the 4 eggs, and mix until the ingredients are light and creamy..





As soon as the mixture is light and creamy, add the ground nuts and stir until the mixture is smooth and combined.





Now measure the remaining 200g sugar into a saucepan and heat it until it is a brown fluid.





Add the sugar, margarine (butter) and eggs mixture to the liquefied sugar. Add nuts tablespoon by tablespoon (very important) while continuously stirring. Continue until the mixture is smooth. For this part it is good to have a second person who can stir while the other one is adding the nuts tablespoon by tablespoon.



Very Important Note:

Do not change the order of these steps.

If you add the liquid sugar into the nut mixture, you will get clots rather than a smooth mixture.





Place one wafer with the imprinted side down on a flat area and spread the creamy nut mixture on the wafer.



Place a second wafer with the imprinted side down on the top and press it a little bit.



Coat the wafer again with the creamy nut mixture and layer another wafer.



Continue this layering until you have 5 to 8 layers - depending on how thick you coat the wafers with the mixture.

The last wafer you will place with the imprinted side up as shown.



Next place the wafer layers on a baking tray.



Place another baking tray on the top and



place books or bottles on the tray in order to provide a weight to hold the layers together.

The wafers have to cool for 24 hours, before cutting them.



Once they are cold and firm, cut them first in small strips. Place your knife at a diagonal and cut the strips at a 45° angle. See photo.





Alternative Filling

Caramel - Wafers

Ingredients:

9 Egg yolks
700g Sugar
350g Margarine
250g Ground Walnuts
100g Raisins (ground)

Wafers

Preparation:

Beat the 9 egg yolks with 350g sugar. Next, heat the other 350g sugar until it is amber in color; add the beaten egg yolks and 350g margarine. Heat this new mixture over low heat to a creamy consistency. Then add the walnuts and the raisins.

Fill the wafers with the mixture. Put them between baking trays and place weight on the upper tray.

Let the wafers cool off for 24 hours before you cut them in the rhombus shape.

Blatten mit Biscgotten (Oblaten mit Biskuit) **(Wafers with Sponge Cake)**

Ingredients for the sponge cake:

3 Eggs
3 tablespoons Hot water
125g Sugar
150g Flour
1 tablespoon Baking Soda (a dropped tablespoon)
Vanilla- or Lemon flavoring

Ingredients for butter-cream (finely)

½ Litre Milk
60g Sugar
60g Cornmeal
2 Egg yolks
100g Chocolate
(For a Mocha cream use 2 ½ tablespoons instant coffee instead of 100g Chocolate)
50g Palmin (Coconut-fat / Coconut butter)
250g Butter or Margarine
100g Confectionary sugar

Preparation sponge cake:

Beat all the ingredients as you would for a sponge cake dough. Put in on a baking tray and bake. (180 °C / 356 F. Time: 10 – 20 minutes)
Allow the cake to cool.

Preparation butter-cream:

Prepare a pudding from the Milk, Sugar, Cornmeal, Egg yolk and Chocolate. While the Pudding is still warm, stir in the 50g coconut butter. Set aside

Combine the Butter (or Margarine) and confectionary sugar.

Next add the cold pudding one spoon at a time to the butter-confectionary sugar mixture. Creaming well after each addition.

Assembling the wafers with the sponge cake and pudding cream (you will need two wafers):

Spread a wafer with half of the cream, place the sponge cake on it. Spread the sponge cake with the second half of the cream and lay the second wafer on it. Place your completed wafer cake between two baking trays and store it in a cold place over night.

Note: Do not place weights on the assembled cake and baking trays!
This will squash the sponge cake!