## INGREDIENTS

1 St.Mang Bavarian Made Limburger
250 g flour
200 g zucchini
100 g butter (softened)
100 g cubed bacon, lardons or pancetta
150 ml milk
4 eggs
2 tsp. baking powder
Salt and pepper

80 minutes

6 servings

451 kcal
1892 KJ
21 g protein
26.6 g fat
31,8 g carbs

# Bundt Cake with Zucchini and
# **St.Mang Bavarian Made Limburger**

## INSTRUCTIONS

1. Wash and coarsely grate the zucchini. Sauté the bacon in a frying pan with a little oil over medium heat. Meanwhile, slice the Limburger.

2. Preheat the oven to 180°C top/bottom heat (160°C convection). In a mixing bowl, beat the butter until creamy. Gradually add the eggs. Finally, add the flour, baking powder, salt, pepper, milk, zucchini and bacon and stir until the mixture forms a doughy mass.

3. Fill the Bundt cake pan with half of the dough, then place the slices of Limburger on top. Cover with the rest of the dough.

4. Bake for approximately 55 minutes, then set on a cooling rack to cool.