

# Marble cake with coffee cream

## No. of servings:

1

## Ingredients

- Soaking solution (e.g. Fruit juice)
- Marble cake (or another type of cake)
- The cake should not contain any nuts, raisins or similar
- Neither should it be coated with chocolate or plain icing
- Milk
- Instant coffee
- Sugar
- Thick & Easy Clear

## Nutritional information per serving\*

*Depending on the cake used for the recipe*



## Preparation

- 1** With 125 ml liquid, e.g. fruit juice or water, and 1 measuring spoon of Fresubin Clear Thickener make a solution into which you immediately dip both sides of a 1.5 cm thick slice of marble cake for a couple of seconds.
- 2** Place slice of cake on a plate. Cover plate and put into fridge for at least 2 hours.
- 3** Mix 100 ml of milk with 1 tablespoon of instant coffee, adding sugar to taste.
- 4** Use Thick & Easy Clear to make a frothy consistency. For instructions on how to use Thick & Easy Clear, see chapter 'How to use Thick & Easy Clear'.
- 5** Using an ice cream scoop or piping bag, decoratively arrange coffee cream and cake on a plate.