



# Hollandische Zebra

## 2 Jars



### Ingredients

Refined sugar	200 gr	All purpose flour	225 gr
Butter	50 gr	Chocolate powder	30 gr
Blue Band Master Original Margarine	200 gr	Flour	100 gr
Egg yolks	4 pcs	Baking powder	3 gr
Knorr Potato Flakes	50 gr	Almond slices chopped roughly	

### Cooking Methods

1. Beat the butter, Blue Band Master Original Margarine, and refined sugar briefly, put egg yolks, stir well.
2. Add Knorr Potato Flakes, mix well. Set apart the dough into 3 parts, 2/3 wheat flour, stir well. Add chocolate powder, flour, and baking powder, in the rest 1/3 dough, mix well. Roll thin and arrange three layers. The bottom is white, then the brown dough, and topped the white dough. Cut batter and polish with yolk and sprinkle almonds.
4. Bake in temperature 150°C until cooked.