

A process for production of a cake includes preparation of half-finished products from egg component beaten up with sugar and flour, soufflé and icing, putting together layers of half-finished products in a cake, glazing surface of the cake and its external decoration, and in addition boiled milk-and-sugar half-finished product is prepared, the cake is made of layers of half-finished products of boiled milk-and-sugar half-finished product, soufflé and of egg component beaten up with sugar and a flour at a weight ratio (0.9-1.1) : (6.1-7.3): (8.3-9.7) accordingly, as a half-finished product from egg component beaten up with sugar and flour in the cake a sponge or egg-white beaten up half-finished product is used. At the preparation of half-finished products the content of sugar in a liquid phase makes 67-72 %, the content of dry substances of the finished cake makes 79-89 %, half-finished products at their preparation is treated with bactericidal radiation, at the preparation of a half-finished product from egg component beaten up with sugar and flour flavouring components of nut or honey are added to it, the cake is made of not less than six layers of half-finished products, and the finished cake is put in sealed packing.