

GLUTEN-FREE SOFT CAKE WITH FRUITS

BAKED CAKE

DIFFICULTY LEVEL B B







GLUTEN FREE CAKE

INGREDIENTS		PREPARATION
TOP CAKE GLUTEN FREE	g 1.000	Mix all the ingredients together in a planetary mixer with the paddle attachment for 5 minutes.
EGGS	g 500	
SEED OIL	g 500	
FILLING		
INGREDIENTS		
FRUTTIDOR FRUTTI DI BOSCO	To Taste	
DECORATION		
INGREDIENTS		
ALMOND FLAKES	To Taste	
FINISHING		
INGREDIENTS		
CONFECTIONER'S SUGAR	To Taste	



FINAL COMPOSITION

Half-fill the cake moulds with the cake mixture (use 200g of mixture for a 15cm diameter mould).

Top with FRUTTIDOR and decorate the border with sliced almonds.

Bake at 180-190°C for 25-30 minutes depending on the size of the chosen mould.

When cooled down, dust the edge with icing sugar.

AMBASSADOR'S TIPS

You can replace FRUTTIDOR FRUTTI DI BOSCO with any other flavour at you choosing within the FRUTTIDOR range of products.

