



## GLUTEN FREE PLUM CAKE WITH CHOCOLATE

### BAKED CAKE

#### DIFFICULTY LEVEL



#### GLUTEN FREE CAKE BATTER

---

##### INGREDIENTS

TOP CAKE GLUTEN FREE

SEED OIL

EGGS

DARK CHOCOLATE CHUNKS

g 1000

g 500

g 500

g 400

##### PREPARATION

Mix all the ingredients, except for PEPITE FONDENTI, in a planetary mixer with the paddle attachment at medium-low speed for 5 minutes.

At the end, combine DARK CHOCOLATE CHUNKS to the batter.

##### FINAL COMPOSITION

To make muffins, fill the muffin cups 2/3 full with the batter.

To make plum cake, cast 350g of batter into a loaf tin (base: 5.5x15.5cm, height: 6cm).

Bake the muffins at 180-190°C for 20-25 minutes. Bake the plum cake at 180-190°C for about 30-40 minutes, depending on the size of the loaf tin you used.

##### AMBASSADOR'S TIPS

You can replace DARK CHOCOLATE CHUNKS with one of our PEPITE DI CIOCCOLATO.