



HAZELNUT CAKE

SWEET BAKED GOOD

DIFFICULTY LEVEL



CAKE MIXTURE

INGREDIENTS

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|------------------------------------|-------|
| UNSALTED BUTTER 82% FAT - SOFTENED | g 680 |
| TYPE 0 WHITE FLOUR | g 650 |
| CONFECTIONER'S SUGAR | g 600 |
| EGGS - AT ROOM TEMPERATURE | g 500 |
| FARINA DI NOCCIOLE | g 200 |
| HONEY | g 120 |
| VIGOR BAKING | g 10 |

PREPARATION

- Whip butter, sugar and honey.
- Pour the eggs in a stream gradually.
- Combine sieved flour, hazelnut flour and VIGOR BAKING to the mixture.

FINISHING

INGREDIENTS

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|-----------------|----------|
| BIANCANEVE PLUS | To Taste |
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FINAL COMPOSITION

Grease cake tins with butter and flour them, then pour the cake mixture in.

Bake at 180°C for 30-35 minutes.

Let cool down, then remove from mould and dust with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.