



## MARbled COFFEE CAKE

### STEP 1

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#### INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 500
UNSALTED BUTTER 82% FAT	g 500

#### PREPARATION

FIRST DOUGH: TOP CAKEg 1.000 Whole eggs g 500 Butter or cream margarine g 500  
SECOND DOUGH: TOP CAKEg 1.000 Whole eggs g 500 Butter or cream margarine g 500  
Instant coffee g 80 METHOD: beat the first dough ingredients together in a mixer equipped with whisk attachment at medium speed for 6 minutes; half-fill the buttered and floured moulds and make a shallow groove along the top. Beat the second dough ingredients for 8-10 minutes, making sure there are no coffee 'lumps'; complete the filling of the moulds and bake at 180-190°C.

### STEP 2

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#### INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 500
UNSALTED BUTTER 82% FAT	g 500
SOLUBLE COFFEE	g 80

#### PREPARATION

FIRST DOUGH: TOP CAKEg 1.000 Whole eggs g 500 Butter or cream margarine g 500  
SECOND DOUGH: TOP CAKEg 1.000 Whole eggs g 500 Butter or cream margarine g 500  
Instant coffee g 80 METHOD: beat the first dough ingredients together in a mixer equipped with whisk attachment at medium speed for 6 minutes; half-fill the buttered and floured moulds and make a shallow groove along the top. Beat the second dough ingredients for 8-10 minutes, making sure there are no coffee 'lumps'; complete the filling of the moulds and bake at 180-190°C.