



## COFFEE CAKE

### MARBLED COFFEE CAKE

DIFFICULTY LEVEL



## VANILLA CAKE

### INGREDIENTS

ALICE'S CAKE	g 1000
WATER	g 375
SUNFLOWER SEED OIL	g 375
JOYPASTE VANIGLIA CARIBE	g 30

### PREPARATION

In a planetary mixer with the paddle attachment, mix all the ingredients for 6 minutes at medium speed .

## COFFEE CAKE

### INGREDIENTS

ALICE'S CAKE	g 1000
WATER	g 400
SUNFLOWER SEED OIL	g 375
JOYPASTE CAFFE'	g 70
CACAO IN POLVERE	g 30
SFERETTE CIOCCOLATO CAFFE'	g 250

### PREPARATION

In a planetary mixer with the paddle attachment, mix all the ingredients, except for SFERETTE, at medium speed for 6 minutes.

When done, stir SFERETTE into the batter using a rubber spatula.

## COATING

### INGREDIENTS

COVERDECOR CAFFE' - HEATED TO 50°C	To Taste
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## FINAL COMPOSITION

Grease and flour the mould for plum cakes.

Use the vanilla batter to fill the moulds for 1/3 of their volume.

Fill the moulds for another 1/3 of their volume with the coffee batter, then stir with a spoon so as to create a marble effect.

Bake at 170-190°C for 25-35 minutes.

Let the plum cakes cool down, then glaze them with COVERDECOR CAFFÈ.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF