

# TOP CAKE GLUTEN FREE

PASTRY OTHER CAKE MIXES

Artisanal gluten-free pastry mix to make cakes and muffing with outstanding quality. Very easy and quick to use, this product is highly versatile and always provides excellent results.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01070944

## ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk



Mustard



Sesame

## INFO

### Description

powdered mix for the production of gluten free CAKE and MUFFINS.

**irca**  
GROUP

Extraordinary  
made simple.

**Denomination**

semifinished product for baked pastries.

**Directions for use**

PLUM CAKE

TOP CAKE GLUTEN FREE \_\_\_\_\_ 1000 g

eggs \_\_\_\_\_ 500 g

vegetable oil \_\_\_\_\_ 500 g

Method: mix in a planetary mixer with paddle for 5 minutes at medium-slow speed, then drop into greased moulds.

Bake at 180-190°C.

Note: vegetable oil can be replaced with butter in equal quantities. In this case it is advisable to mix at slow speed to obtain a better result.

On the contrary, the use of margarine can lead to negative results.



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