



# CHOCOLATE AND AMARETTO CAKE

👤 Basic level

## AMARETTO CAKE

### SILKY CAKE

Seed oil or butter - (soft)

water

eggs

Amaretto cookie - (crumble)

GRANELLA DI CIOCCOLATO

1.000g

300g

250g

350g

200g

250g

Mix all the ingredients in a planetary mixer equipped with a paddle or heavy wire whisk for 5 minutes at medium speed. Place the dough in the moulds filling them by 2/3 (450-500 g of dough for moulds with a 20 centimeter diameter). Decorate the surface with CHOCOLATE GRAINS. Bake a 180-200°C; baking time depends on the size of the cakes (23-30 minutes for moulds with a 20 centimeter diameter). When completely cooled off, dust with BIANCANEVE PLUS and HAPPYCAO.