



PLUM CAKE

🏠 Basic level

CAKE

ALICE'S CAKE

seed oil
water

1kg
375-400g
375-400g

-Mix all the ingredients in a stand mixer using the paddle attachment or a whisk with large wires for 5 minutes at medium speed.
-If desired, you can add grated orange or lemon zest at the end of the mixing process.

FINAL COMPOSITION

-Pour the batter into the prepared molds, previously buttered and floured, filling them up to two-thirds full.
-Score the top of each cake lengthwise with a knife blade greased with oil or melted butter to create the characteristic split of a pound cake.
-Bake at 170–180°C (340–355°F) for 40–45 minutes, depending on the size of the cakes.
-Allow to cool slightly, then remove from the molds.