



PLUM CAKE

chef Basic level

CAKE

INGREDIENTS

ALICE'S CAKE

seed oil

water

PREPARATION

1kg -Mix all the ingredients in a stand mixer using the paddle attachment or a
375-400g whisk with large wires for 5 minutes at medium speed.
375-400g -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.