



APPLE OR PEAR SANDY CAKE

👤 Basic level

INGREDIENTS

TOP CAKE

seed oil
eggs

PREPARATION

1.000g TOP CAKE g 1.000 Seed oil g 400 Whole eggs g 400 FRUTTIDOR APPLE or
400g PEAR w.n. Combine the TOP CAKE, oil and eggs in a mixer equipped with
400g whisk or paddle attachment at low speed. Place a thin layer of the mixture in
a buttered and floured pie tin, then use a pastry bag to deposit small
quantities of FRUTTIDOR APPLE or PEAR on top. Cover with another layer of
the mixture and bake at 180-190°C for about 40 minutes. After cooling, dust
with BIANCANEVE PLUS.