

COCONUT CAKE (TOP CAKE)

👤 Basic level

BAKED CAKE

COCONUT CAKE

TOP CAKE

unsalted butter 82% fat

eggs

all-purpose flour

GRANCOCCO

1.100g

600g

600g

100g

500g

Whip TOP CAKE, eggs, butter and flour in a planetary mixer with the whisk attachment at medium speed for 5 minutes.

At the end of the whipping, gently combine GRANCOCCO to the mixture.

FINAL COMPOSITION

Butter and flour the cake pans and pour the mixture in.

Bake at 180-190°C for about 35-40 minutes (depending on the size of the pan).

Let cool down, then dust with BIANCANEVE PLUS.