



SOFT CAKE

👤 Basic level

INGREDIENTS

SILKY CAKE

seed oil - (morbido)
water
eggs

PREPARATION

1.000g Mix all the ingredients in a planetary mixer equipped with a paddle or a
300g heavy wire whisk for 5 minutes at medium speed. Place the dough in the
225g moulds, filling them by half (use 400 g of dough for moulds with a 20
350g centimeter diameter). Decorate the surface to your taste, forming irregular
stripes with either FRUTTIDOR APPLE, FRUTTIDOR PEAR, FRUTTIDOR
KIRSCH, CREMIRCA LEMON or CREMIRCA WILD BERRIES AND YOGHURT,
etc. and decorate the sides with sliced almonds. Bake at 180-200°C; baking
time depends on the size of the cakes (25-30 minutes for moulds with a 20
centimeter diameter). Allow the cake to cool off, then give it a shiny
appearance using either MIRAGEL, RIFLEX, COVERGEL or ROYAL JELLY.