



# GLUTEN FREE PLUM CAKE WITH CHOCOLATE

👤 Basic level

BAKED CAKE

## GLUTEN FREE CAKE BATTER

### TOP CAKE GLUTEN FREE

seed oil

eggs

### DARK CHOCOLATE CHUNKS

1000g

500g

500g

400g

Mix all the ingredients, except for PEPITE FONDENTI, in a planetary mixer with the paddle attachment at medium-low speed for 5 minutes.

At the end, combine DARK CHOCOLATE CHUNKS to the batter.

## FINAL COMPOSITION

To make muffins, fill the muffin cups 2/3 full with the batter.

To make plum cake, cast 350g of batter into a loaf tin (base: 5.5x15.5cm, height: 6cm).

Bake the muffins at 180-190°C for 20-25 minutes. Bake the plum cake at 180-190°C for about 30-40 minutes, depending on the size of the loaf tin you used.

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GROUP

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