



# GLUTEN FREE PLUM CAKE WITH CHOCOLATE

chef Basic level

BAKED CAKE

## GLUTEN FREE CAKE BATTER

### INGREDIENTS

#### TOP CAKE GLUTEN FREE

seed oil

eggs

#### DARK CHOCOLATE CHUNKS

### PREPARATION

1000g Mix all the ingredients, except for PEPITE FONDENTI, in a planetary mixer

500g with the paddle attachment at medium-low speed for 5 minutes.

500g At the end, combine DARK CHOCOLATE CHUNKS to the batter.

400g

## 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.