



PLUM CAKE

🏠 Basic level

PROCEDURE

SOFFIN

flour
caster sugar
unsalted butter 82% fat
eggs

400g
600g
600g
400g
700g

-Whip all the ingredients in a stand mixer with the whisk attachment for 6–8 minutes at medium speed.

DECORATION

BIANCANEVE PLUS

qb

-Use BIANCANEVE PLUS at the end to decorate the recipe.

FINAL COMPOSITION

- Spoon the batter into the characteristic plum cake molds, well buttered and floured.
- Bake at 180–200°C for the required time according to the size (35–40 minutes for 500 g cakes).
- Let cool for 10 minutes.
- Once the plum cake has cooled, remove it from the mold and decorate with a light dusting of BIANCANEVE PLUS.