



# PLUM CAKE

👤 Basic level

## PLUM CAKE RECIPE

### INGREDIENTS

#### SOFFIN

flour  
caster sugar  
unsalted butter 82% fat  
eggs

### PREPARATION

400g -Whip all the ingredients in a stand mixer with the whisk attachment for 6–8  
600g minutes at medium speed.  
600g  
400g  
700g

## DECORATION

### INGREDIENTS

#### BIANCANEVE PLUS

### PREPARATION

-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.