



# PLUM CAKE WITH CANDIED ORANGE

👤 Basic level

## ALICE'S CAKE

seed oil  
water  
flour  
candied orange peel cubes

2.000g  
750g  
750g  
100g  
400g

ALICE'S CAKE Kg 2 Vegetable oil g 750 Water g 750 Flour g 100 Diced candied orange g 400 Beat all ingredients with the exception of the candied oranges in a planetary mixer with paddle or heavy wires whip at medium speed for 5 minutes. Add the candied oranges and stir gently. Place the mixture in to the proper moulds, filling them only for 2/3 and bake at 180-200°C. After complete cooling cover with CHOCOSMART CHOCOLATE warmed in micro-wave oven at 32-35°C. Time: according to size of the cakes. If desired, it is possible to add at the end of mixing procedure grated orange or lemon peels.