

## PLUM CAKE WITH CANDIED ORANGE

## **INGREDIENTS**

ALICE'S CAKE

seed oil
water
flour
candied orange peel cubes

## **PREPARATION**

2.000g ALICE'S CAKEKg 2Vegetable oilg 750Waterg 750Flourg100Diced candied 750g orangeg400Beat 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.