PLUM CAKE WITH CANDIED ORANGE

Basic level

ALICE'S CAKE	2.000g
seed oil	750g
water	750g
flour	100g
candied orange peel cubes	400g

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