

GLUTEN-FREE SOFT CAKE WITH FRUITS

Basic level

GLUTEN FREE CAKE

INGREDIENTS

TOP CAKE GLUTEN FREE

eggs seed oil

PREPARATION

1.000g Mix all the ingredients together in a planetary mixer with the paddle 500g attachment for 5 minutes.

500g

Final composition

Half-fill the cake moulds with the cake mixture (use 200g of mixture for a 15cm diameter mould). Top with FRUTTIDOR and decorate the border with sliced almonds. Bake at 180-190°C for 25-30 minutes depending on the size of the chosen mould. When cooled down, dust the edge with icing sugar.