



GLUTEN-FREE SOFT CAKE WITH FRUITS

👤 Basic level

BAKED CAKE

GLUTEN FREE CAKE

TOP CAKE GLUTEN FREE

eggs
seed oil

1.000g
500g
500g

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

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.