



# GATEAUX DE VOYAGE

👤 Basic level

Recipe for the preparation of gateaux de voyage

## GATEAUX PREPARATION

[Alice's Cake](#)

sunflower oil  
water

1000g  
380g  
370g

- Mix all the ingredients in the stand mixer with the paddle attachment for 5 minutes at low speed.
- Pour into the molds, filling them to about 2/3.
- You may let the batter rest overnight in the fridge, or proceed directly with baking.
- Bake at 150°C in a convection oven for about 45 minutes, or at 160°C in a conventional oven for 50 minutes (baking times vary depending on the size).