



# GATEAUX DE VOYAGE

chef Basic level

Recipe for the preparation of gateaux de voyage

## GATEAUX PREPARATION

### INGREDIENTS

Alice's Cake

sunflower oil

water

### PREPARATION

1000g -Mix all the ingredients in the stand mixer with the paddle attachment for 5 minutes at low speed.  
380g 370g -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).