



GATEAUX DE VOYAGE

👤 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
- 380g minutes at low speed.
- 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).