



## APPLE OR PEAR SANDY CAKE

### STEP 1

---

#### INGREDIENTS

TOP CAKE	g 1.000
SEED OIL	g 400
EGGS	g 400

#### PREPARATION

TOP CAKE g 1.000 Seed oil g 400 Whole eggs g 400 FRUTTIDOR APPLE or PEAR w.n.  
Combine the TOP CAKE, oil and eggs in a mixer equipped with whisk or paddle attachment at low speed. Place a thin layer of the mixture in a buttered and floured pie tin, then use a pastry bag to deposit small quantities of FRUTTIDOR APPLE or PEAR on top. Cover with another layer of the mixture and bake at 180-190°C for about 40 minutes. After cooling, dust with BIANCANEVE PLUS.

### STEP 2

---

#### INGREDIENTS

FRUTTIDOR MELA	To Taste
----------------	----------

### STEP 3

---

#### INGREDIENTS

BIANCANEVE PLUS	To Taste
-----------------	----------