



BUTTER SPONGE CAKE WITH COCOA FLAVOUR

WHIPPED DOUGH - BAKED CAKE

DIFFICULTY LEVEL   

COCOA FLAVOURED SPONGE CAKE MADE WITH SEED OIL

INGREDIENTS

| | |
|--------------------|--------|
| ALICE'S CHOCO CAKE | g 2000 |
| SEED OIL | g 800 |
| WATER | g 800 |

PREPARATION

In a planetary mixer with the thick-wire whisk or the paddle attachment whip all the ingredients at medium speed for 5 minutes.

COCOA FLAVOURED SPONGE CAKE MADE WITH BUTTER

INGREDIENTS

| | |
|------------------------------------|--------|
| ALICE'S CHOCO CAKE | g 2000 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 750 |
| WATER | g 750 |

PREPARATION

In a planetary mixer with the thick-wire whisk or the paddle attachment whip all the ingredients at medium speed for 5 minutes.

DECORATION

INGREDIENTS

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

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter and fill them for 2/3 of their volume.

Bake at 180-190°C for about 30 minutes in a deck oven or at 170-180°C for about 35 minutes in a rack fan oven.

Let cool down, then unmould and dust with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine.