



COFFEE CAKE

MARBLED COFFEE CAKE

DIFFICULTY LEVEL



VANILLA CAKE

INGREDIENTS

ALICE'S CAKE
WATER
SUNFLOWER SEED OIL
JOYPASTE VANIGLIA CARIBE

g 1000
g 375
g 375
g 30

PREPARATION

In a planetary mixer with the paddle attachment, mix all the ingredients for 6 minutes at medium speed .

COFFEE CAKE

INGREDIENTS

ALICE'S CAKE
WATER
SUNFLOWER SEED OIL
JOYPASTE CAFFE'
CACAO IN POLVERE
SFERETTE CIOCCOLATO CAFFE'

g 1000
g 400
g 375
g 70
g 30
g 250

PREPARATION

In a planetary mixer with the paddle attachment, mix all the ingredients, except for SFERETTE, at medium speed for 6 minutes.
When done, stir SFERETTE into the batter using a rubber spatula.

COATING

INGREDIENTS

COVERDECOR CAFFE' - HEATED TO 50°C

To Taste

FINAL COMPOSITION

Grease and flour the mould for plum cakes.

Use the vanilla batter to fill the moulds for 1/3 of their volume.

Fill the moulds for another 1/3 of their volume with the coffee batter, then stir with a spoon so as to create a marble effect.

Bake at 170-190°C for 25-35 minutes.

Let the plum cakes cool down, then glaze them with COVERDECOR CAFFÈ.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF