



GLUTEN FREE PLUM CAKE WITH CHOCOLATE

BAKED CAKE

DIFFICULTY LEVEL



GLUTEN FREE CAKE BATTER

INGREDIENTS

TOP CAKE GLUTEN FREE	g 1000
SEED OIL	g 500
EGGS	g 500
DARK CHOCOLATE CHUNKS	g 400

PREPARATION

Mix all the ingredients, except for PEPITE FONDENTI, in a planetary mixer with the paddle attachment at medium-low speed for 5 minutes.

At the end, combine DARK CHOCOLATE CHUNKS to the batter.

FINAL COMPOSITION

To make muffins, fill the muffin cups 2/3 full with the batter.

To make plum cake, cast 350g of batter into a loaf tin (base: 5.5x15.5cm, height: 6cm).

Bake the muffins at 180-190°C for 20-25 minutes. Bake the plum cake at 180-190°C for about 30-40 minutes, depending on the size of the loaf tin you used.

AMBASSADOR'S TIPS

You can replace DARK CHOCOLATE CHUNKS with one of our PEPITE DI CIOCCOLATO.