

HAZELNUT CAKE

SWEET BAKED GOOD

DIFFICULTY LEVEL

CAKE MIXTURE

INGREDIENTS

UNSALTED BUTTER 82% FAT - SOFTENED	g 680
TYPE 0 WHITE FLOUR	g 650
CONFECTIONER'S SUGAR	g 600
EGGS - AT ROOM TEMPERATURE	g 500
FARINA DI NOCCIOLE	g 200
HONEY	g 120
VIGOR BAKING	g 10

PREPARATION

Whip butter, sugar and honey.

Pour the eggs in a stream gradually.

Combine sieved flour, hazelnut flour and VIGOR BAKING to the mixture.

FINISHING

INGREDIENTS

BIANCANEVE PLUS	To Taste

FINAL COMPOSITION

Grease cake tins with butter and flour them, then pour the cake mixture in.

Bake at 180°C for 30-35 minutes.

Let cool down, then remove from mould and dust with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.