



COCONUT CAKE (TOP CAKE)

BAKED CAKE

DIFFICULTY LEVEL



COCONUT CAKE

INGREDIENTS

TOP CAKE	g 1.100
UNSALTED BUTTER 82% FAT	g 600
EGGS	g 600
ALL-PURPOSE FLOUR	g 100
GRANCOCCO	g 500

PREPARATION

Whip TOP CAKE, eggs, butter and flour in a planetary mixer with the whisk attachment at medium speed for 5 minutes.

At the end of the whipping, gently combine GRANCOCCO to the mixture.

FINISHING

INGREDIENTS

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

FINAL COMPOSITION

Butter and flour the cake pans and pour the mixture in.

Bake at 180-190°C for about 35-40 minutes (depending on the size of the pan).

Let cool down, then dust with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can replace butter with margarine in the same dose.