

# COFFEE CAKE

MARBLED COFFEE CAKE

**DIFFICULTY LEVEL**

## VANILLA CAKE

### INGREDIENTS

| | |
|---|---|
| ALICE'S CAKE | g 1000 |
| WATER | g 375 |
| SUNFLOWER SEED OIL | g 375 |
| JOYPASTE VANIGLIA CARIBE | g 30 |

### PREPARATION

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

## COFFEE CAKE

### INGREDIENTS

| | |
|---|---|
| ALICE'S CAKE | g 1000 |
| WATER | g 400 |
| SUNFLOWER SEED OIL | g 375 |
| JOYPASTE CAFFE' | g 70 |
| CACAO IN POLVERE | g 30 |
| SFERETTE CIOCCOLATO CAFFE' | 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 SFERRETTE 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