



GLUTEN-FREE SOFT CAKE WITH FRUITS

BAKED CAKE

DIFFICULTY LEVEL   

GLUTEN FREE CAKE

INGREDIENTS

TOP CAKE GLUTEN FREE	g 1.000
EGGS	g 500
SEED OIL	g 500

PREPARATION

Mix all the ingredients together in a planetary mixer with the paddle attachment for 5 minutes.

FILLING

INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO	To Taste
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DECORATION

INGREDIENTS

ALMOND FLAKES	To Taste
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FINISHING

INGREDIENTS

CONFECTIONER'S SUGAR	To Taste
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FINAL COMPOSITION

Half-fill the cake moulds with the cake mixture (use 200g of mixture for a 15cm diameter mould).

Top with FRUTTIDOR and decorate the border with sliced almonds.

Bake at 180-190°C for 25-30 minutes depending on the size of the chosen mould.

When cooled down, dust the edge with icing sugar.

AMBASSADOR'S TIPS

You can replace FRUTTIDOR FRUTTI DI BOSCO with any other flavour at you choosing within the FRUTTIDOR range of products.