



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
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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.