



MARBLED COFFEE CAKE

STEP 1

INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 500
UNSALTED BUTTER 82% FAT	g 500

PREPARATION

FIRST DOUGH: TOP CAKEg 1.000 Whole eggs g 500 Butter or cream margarine g 500
SECOND DOUGH: TOP CAKEg 1.000 Whole eggs g 500 Butter or cream margarine g 500
Instant coffee g 80 METHOD: beat the first dough ingredients together in a mixer equipped with
whisk attachment at medium speed for 6 minutes; half-fill the buttered and floured moulds and
make a shallow groove along the top. Beat the second dough ingredients for 8-10 minutes,
making sure there are no coffee 'lumps'; complete the filling of the moulds and bake at 180-
190°C.

STEP 2

INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 500
UNSALTED BUTTER 82% FAT	g 500
SOLUBLE COFFEE	g 80

PREPARATION

FIRST DOUGH: TOP CAKEg 1.000 Whole eggs g 500 Butter or cream margarine g 500
SECOND DOUGH: TOP CAKEg 1.000 Whole eggs g 500 Butter or cream margarine g 500
Instant coffee g 80 METHOD: beat the first dough ingredients together in a mixer equipped with
whisk attachment at medium speed for 6 minutes; half-fill the buttered and floured moulds and
make a shallow groove along the top. Beat the second dough ingredients for 8-10 minutes,
making sure there are no coffee 'lumps'; complete the filling of the moulds and bake at 180-
190°C.