



COFFEE CAKE

MARbled COFFEE CAKE

DIFFICULTY LEVEL   

VANILLA CAKE

INGREDIENTS		PREPARATION
ALICE'S CAKE	g 1000	In a planetary mixer with the paddle attachment, mix all the ingredients for 6 minutes at medium speed .
WATER	g 375	
SUNFLOWER SEED OIL	g 375	
JOYPASTE VANIGLIA CARIBE	g 30	

COFFEE CAKE

INGREDIENTS		PREPARATION
ALICE'S CAKE	g 1000	In a planetary mixer with the paddle attachment, mix all the ingredients, except for SFERETTE, at medium speed for 6 minutes.
WATER	g 400	
SUNFLOWER SEED OIL	g 375	When done, stir SFERETTE into the batter using a rubber spatula.
JOYPASTE CAFFE'	g 70	
CACAO IN POLVERE	g 30	
SFERETTE CIOCCOLATO CAFFE'	g 250	

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