



## GLUTEN-FREE SOFT CAKE WITH FRUITS

### BAKED CAKE

#### DIFFICULTY LEVEL



#### GLUTEN FREE CAKE

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##### 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

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##### INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO	To Taste
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#### DECORATION

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##### INGREDIENTS

ALMOND FLAKES	To Taste
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#### FINISHING

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##### 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.