



FRUIT CAKE



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Recipe for 1 cake

CAKE DOUGH

- 110 g oatmeal flour
- 85 g sugar
- 85 g butter
- 85 g whole eggs
- 100 g gourmet fruit
- 2 g baking powder
- 35 g Kirsh

MANUFACTURING PROCESS

Prepare at least 2 hours in advance.

In a food processor, blend the butter, then add the eggs one at a time at first speed to obtain a good, unsliced texture.

Add all the dry ingredients, still mixing at first speed. Add the kirsch and mix, remove from the food processor and add the gourmet fruit by hand. Place in the moulds.

Bake for 40 min at 165°, key open.

Remove from oven and spray with neutral glaze.



BLENDING CANDIED
AMARENAS CHERRIES/ORANGES & LEMON CUBES
CARTON OF 2,5 KG
5X2,5 KG
REF: 648