



# BUTTER SPONGE CAKE WITH COCOA FLAVOUR

WHIPPED DOUGH - BAKED CAKE

DIFFICULTY LEVEL   

## COCOA FLAVOURED SPONGE CAKE MADE WITH SEED OIL

### INGREDIENTS

ALICE'S CHOCO CAKE	g 2000
SEED OIL	g 800
WATER	g 800

### PREPARATION

In a planetary mixer with the thick-wire whisk or the paddle attachment whip all the ingredients at medium speed for 5 minutes.

## COCOA FLAVOURED SPONGE CAKE MADE WITH BUTTER

### INGREDIENTS

ALICE'S CHOCO CAKE	g 2000
UNSALTED BUTTER 82% FAT - SOFTENED	g 750
WATER	g 750

### PREPARATION

In a planetary mixer with the thick-wire whisk or the paddle attachment whip all the ingredients at medium speed for 5 minutes.

## DECORATION

### INGREDIENTS

BIANCANEVE PLUS	To Taste
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#### **FINAL COMPOSITION**

Grease and flour the cake moulds, then cast the batter and fill them for 2/3 of their volume.

Bake at 180-190°C for about 30 minutes in a deck oven or at 170-180°C for about 35 minutes in a rack fan oven.

Let cool down, then unmould and dust with BIANCANEVE PLUS.

#### **AMBASSADOR'S TIPS**

You can replace the whole dose of butter with margarine.