

D05 | VANILLA CAKE

INGREDIENTS

Egg yolks	500 g
Granulated sugar	680g
Cream	385 g
Baking	16 g
Vanilla extract	8 g
Liquid butter	165 g
Flour "Primamacina lievitati"	530 g



**INFIBRA PRIMAMACINA
LIEVITATI**

DIRECTIONS

Mix egg yolks and sugar, after add cream and vanilla.
Combine flour and baking, then add liquid butter at 40/45 degrees.
Fill muffin cases with sac-à-poche and bake it for about 20 minutes at 180° degrees.
Freshly baked you can fill the cake with jam or chocolate.
For the chocolate version, replace the 10% of flour with cocoa.