



Gluten-free Sacher Cake

using BROWNIE-MIX GLUTEN-FREE



Recipe for 4 cakes of Ø 18 cm

BROWNIE-MIX GLUTEN-FREE	1.000 kg
Whole egg	0.550 kg
Butter, soft	0.330 kg
Baking powder	0.010 kg
Water	0.190 kg
Total weight	2.080 kg

Beating time: 2 – 4 minutes

Scaling weight: 0.500 kg

Instructions for use: Beat all ingredients on fast speed. Fill the batter into the cake hoops and bake.

Baking temperature: 180° C, with closed damper

Baking time: 45 – 50 minutes

Instructions for use: After cooling, cut the bases once, fill and spread with apricot jam. Afterwards cover the bases with a coating and decorate as desired.