



Gluten
FREE

RECIPE SERVICE



Vegan, Gluten-free Pistachio Gugelhupf using GLUTEN-FREE VEGAN CAKE MIX



Recipe for 35 pieces

Plain cake batter:

GLUTEN-FREE VEGAN CAKE MIX	1.200 kg
Vegetable oil	0.360 kg
Pistacchio paste	0.100 kg
<u>Water</u>	<u>0.540 kg</u>
Total weight	2.200 kg

Mixing time: 3 – 4 minutes

Scaling weight: approx. 0.060 kg

Instructions for use: Mix all the ingredients on medium speed until smooth, fill into the slightly greased silicone mats and bake.

Baking temperature: 180° C

Baking time: 30 – 35 minutes

Pistachios, chopped, approx. 0.150 kg

Instructions for use: After baking, dip the gugelhupf into apricot glaze and subsequently, press the upper surface into chopped pistachios. After cooling, decorate with threads of vegan fat glaze. Subsequently, garnish with strawberries as desired.