



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



Recipe for approx. 35 pieces

Plain cake batter:

| GLUTEN-FREE VEGAN CAKE MIX | 1.300 kg |
|----------------------------|----------|
| Vegetable oil | 0.390 kg |
| Mango purée | 0.390 kg |
| Water | 0.300 kg |
| Total weight | 2.380 kg |

Mixing time: 3 – 4 minutes

Scaling weight: approx. 0.065 kg

Instructions for use: Mix all the ingredients on medium speed, fill into the gugelhupf moulds

and bake.

Baking temperature: 180° C

Baking time: 30 – 35 minutes





Mango jelly:

| Mango purée | 0.250 kg |
|--------------|----------|
| Sugar | 0.150 kg |
| MELLA-GEL | 0.010 kg |
| Water | 0.250 kg |
| Total weight | 0.660 kg |

Instructions for use: Bring the ingredients to the boil, use to coat the cooled gugelhupf and

decorate as desired.