

Sipral

Food Ingredients Specialist. Since 1953.

Torta Cake

Mode of use

Torta Cake	g 1000
Eggs	g 500
Margarine Crema/Cake	g 500

Beat in planetary mixer with leaf for about 4 to 6 minutes.

Now, as desired, you can add dried fruit, chocolate chips.

Pour into molds until $\frac{3}{4}$ from the edge

Bake at 175 180 °C for about 50 minutes (sizes of 450 500 g).

It is recommended (where possible) to let the product cool when removed from the mold.