



Dark cocoa and cinnamon gluten-free sponge cake (& coffee whipped cream)

Serving portion

- ▶ Total 4 pcs x 25/30g (without cream)
- ▶ Double cream 1 spray (double cream + coffee shot)
- ▶ Muscovado sugar 0,5g (on top)

Cooking cycle

Top Temp.	Bottom Temp.	Total Time
249°C	230°C	0.30
Microwave	Bef/After	Flex
0.25	Before	Off



Ingredients (18 coffee paper cups)

- ▶ Almond flour 125g
- ▶ Eggs 4 pcs
- ▶ Baking 8g
- ▶ Cocoa powder 20g
- ▶ Caster sugar 80g
- ▶ Cinnamon powder 10g
- ▶ 34% double cream (for topping) 200g



Process

1. Mix* all the dried ingredients together
2. Add them to the eggs and mix everything together
3. Fill up the coffee paper cup 25 to 30 g each one
4. Place 4 coffee cups into the Speedlight (30"sec total time)
5. Garnish with sweetened whipped cream flavoured with a coffee shot and sprinkle with a pinch of Muscovado sugar



Chef tips

It's possible to prepare the mix in advance directly in cups and storing them in the fridge

* Find out more about our planetary mixers here:

<http://professional.electrolux.com/commercial-kitchen-equipment/knead-whip-sheet/>



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