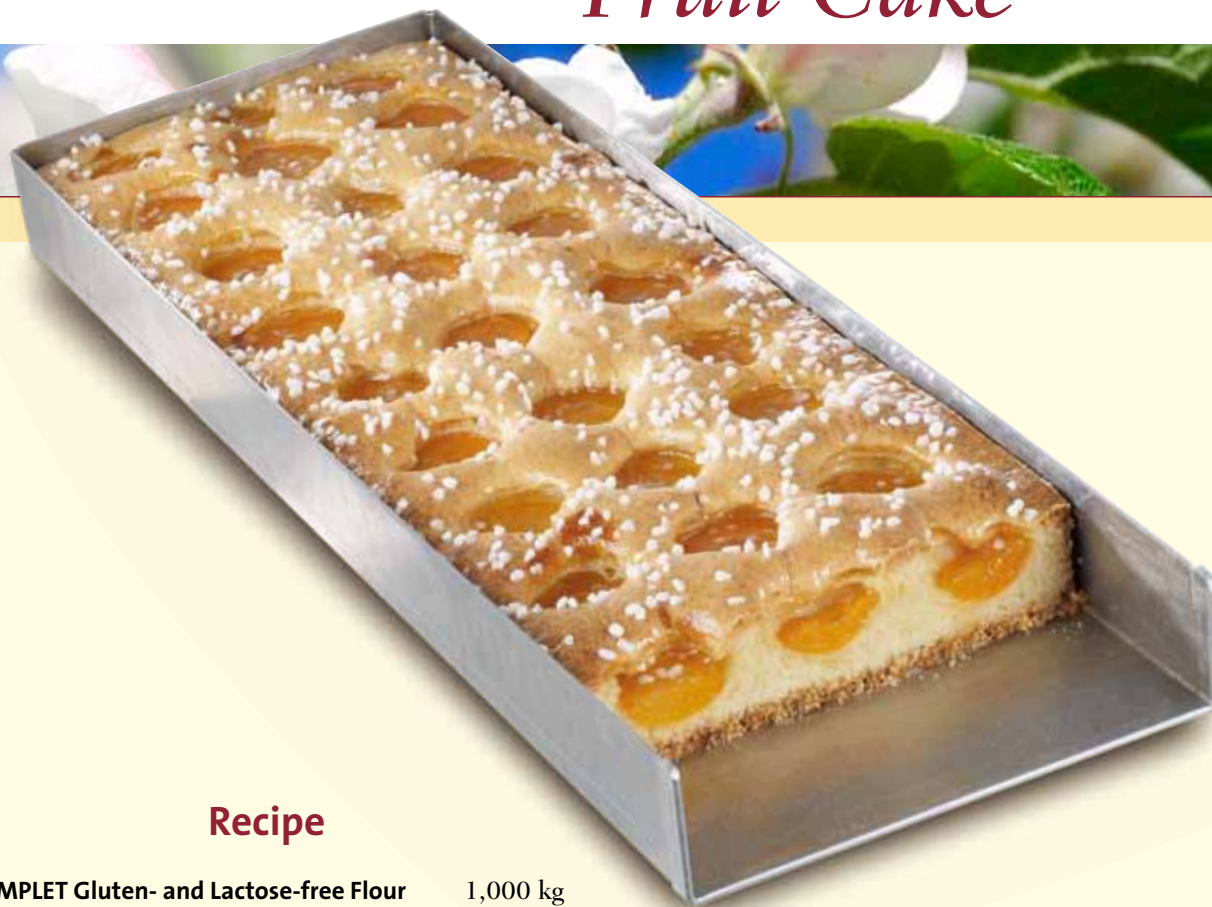


# Gluten- and Lactose-free Fruit Cake



## Recipe

<b>KOMPLET Gluten- and Lactose-free Flour</b>	1,000 kg
Eggs	0,750 kg
Sugar	0,900 kg
Vegetable Oil	0,750 kg
Gluten-free Baking Powder	0,030 kg
Salt	0,010 kg

---

Total weight 3,440 kg

Yield 2 trays 60 x 20 cm

### Process:

Make a batter with all the ingredients (using a flat beater, 3 minutes on medium speed).

**Scaling weight:** 1700 g batter  
(trays of 60 / 20)

Use any kind of tin fruits, like apricot or cherries, for topping and bake.

**Baking time:** approx. 45 minutes

**Baking temperature:** approx. 180 °C

After baking dust with powder sugar or spread with apricot jam.

*Bake the best with something good!*