

Gluten-free Mini Sacher Cake



Recipe

KOMPLET Gluten- and Lactose-free Flour	1,000 kg
Eggs	1,100 kg
Butter	1,000 kg
Sugar	1,000 kg
Vanilla Flavour	0,005 kg
Chocolate, melted	1,000 kg
Gluten-free Baking Powder	0,030 kg
Salt	0,010 kg
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Total weight	5,145 kg
Yield	34 pieces

Process:

Mix the butter (ambient temperature), sugar, salt and vanilla with wired whisk on medium speed. Then give the eggs cautiously one by one into the bowl. At the end of this process, incorporate carefully gluten-free flour and baking powder into the batter.

Pipe the batter (150 g) into a 10 cm ø round shape onto the baking tray and bake.

Baking time: approx. 15 minutes

Baking temperature: approx. 180 °C

After baking make up like a regular Sacher Cake.

Bake the best with something good!