

Vanilla Cake



INGREDIENTS

| Sponge Base | | g |
|--------------------|--|-----|
| Puratos Supergato | | 90 |
| Wheat flour | | 350 |
| Sugar | | 300 |
| Eggs | | 350 |
| Water | | 100 |

| Cream filling | | g |
|----------------------|-----------|---|
| Puratos Diana | As needed | |
| Water | | |

| Decoration | | g |
|-------------------|-----------|---|
| Puratos Diana | As needed | |
| Water | | |

| Sugar Syrup | | g |
|--------------------|--|-----|
| Sugar | | 300 |
| Water | | 200 |
| Vanilla | | 2 |

WORKING METHOD

Sponge Base
Mix all ingredients in a mixing bowl with a whisk: 2 minutes at slow speed and 4 minutes at high speed
Transfer in mold
Bake 25-30 minutes at 180°C

Cream filling
Whip 1 kg Diana with 2 liter water: 2 minutes at low speed and 3 minutes at high speed, or until reaching required texture.

Decoration
Decorate with whipped Diana

Sugar Syrup
Boil sugar and water, let it cool down.

ASSEMBLING

Layer the cake with whipped Diana

Tips & Tricks

For different flavors vanilla cakes use flavor of your choice on the Diana Cream (for pinacolada use pineapple juice as syrup, for passion cake use passion fruit cake use passion juice, and for tiramisu use coffee syrup).