



Cake batter



Planetary mixer
+ Paddle

Ingredients

	Kg	%
flour T55	100,0	33,7
eggs	35,0	11,8
salt	1,0	0,3
baking powder	3,2	1,1
melted butter	45,0	15,2
sugar	50,0	16,9
milk	60,0	20,2
vanilla	2,5	0,8
Total	296,7	100

Option

➔ Scraper



Dough temperature at the end of mixing*: **20**

*Indicative information

Recipe process

	Planetary mixer <u>PH Digny</u>	Planetary mixer <u>PH DT</u>
Phase 1		
Ingredients: eggs + sugar		
Speed (programmed or rpm)	30	1
Time (min)	2'	2'
Phase 2		
Ingredients: liquids + butter		
Tool speed	40	1
Time (min)	2'	3'
Phase 3		
Ingredients: powder		
Tool speed	40 then 70	2 then 3
Time (min)	2' then 2'	2' then 2'
Baking temperature	200°C	200°C
Cooking time (min)	18'	18'