

MARbled CAKE

Part 1 : Vanilla Batter



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Yumgo <i>WHOLE POWDER</i>	21	4,2
Water (to hydrate the powder)	110	22,0
Sugar	114	22,8
T45 flour	155	31,0
Baking powder	10	2,0
Almond powder	20	4,0
Liquid extract of vanilla	6	1,1
Salt	2	0,4
Sunflower oil	62	12,4
Total	500	100,0



PROCESS

- Mix Yumgo Whole Powder with water to rehydrate it.
- Mix Yumgo Whole Powder rehydrated with the sugar.
- Mix flour, baking powder, almond powder, vanilla and salt.
- Add the powders to the mixture Yumgo Whole Powder rehydrated and sugar then add the oil.
- Add oil and vanilla.
- When the vanilla batter is ready, move on to part 2.



TIPS

For your questions and projects, contact us at innovation@yumgo.fr

Find us at www.yumgo.fr/conseil-innovation

MARBLED CAKE

Part 2 : Cocoa Batter



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Yumgo <i>WHOLE POWDER</i>	21	4,2
Water (to hydrate the powder)	110	22,0
Sugar	114	22,8
T45 flour	131	26,2
Baking powder	8	1,7
Almond powder	20	4,0
Cocoa	31	6,2
Salt	3	0,6
Sunflower oil	62	12,4
Total	500	100,0



PROCESS

- Mix Yumgo Whole Powder with water to rehydrate it.
- Mix Yumgo Whole Powder rehydrated with the sugar.
- Mix flour, baking powder, almond powder, cocoa and salt.
- Add the powders to the Yumgo Whole Powder rehydrated and sugar.
- Pour the two mixture into a mould.
- Bake at 170°C during 60 minutes.



TIPS

- Swirl in a serpentine motion.