GRANAiO®
Nature Based Solutions

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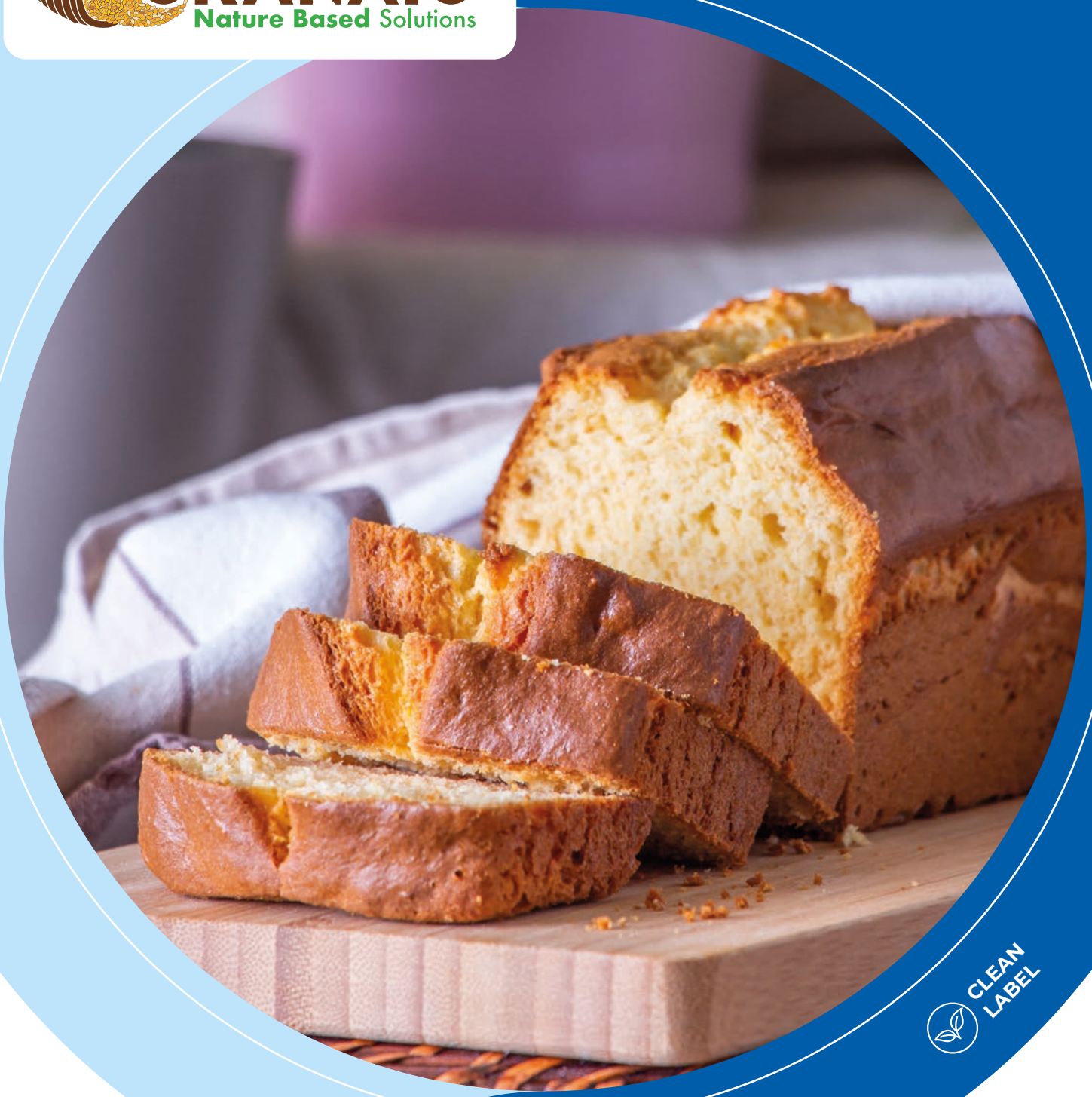

CLEAN LABEL

Amordolce Classico

Mix for soft cakes, muffins and pound cakes

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Powdered semifinished product for bakery and pastry, professional use only.

Amordolce Classico is the **mix for cakes** that brings to the table the **authentic scents** of freshly baked cakes. It's a customizable base with yogurt, perfect for creating tall and fluffy cakes, pound cakes and muffins with an intense and pleasant flavor.

INGREDIENTI: sugar, starches (**wheat**, corn, rice), **wheat** flour, powdered preparation with coconut oil (coconut oil, glucose syrup, **milk** proteins), isolated **soy** proteins, leavening agents: sodium acid pyrophosphate, sodium bicarbonate; powdered yogurt (**milk**), thickener: xanthan gum; flavorings, powdered lemon, potato starch, salt, enzymes.
It may contain eggs, sesame seeds, lupins, mustard.

DOSAGE: 100%.

CHARACTERISTICS

» Palm oil free
» Maximum softness
» Intense aroma
» Customizable

RECOMMENDED FOR

» Soft cakes
» Pound cakes
» Muffins

PACKAGING:
10 kg COD. 180- Food bag

STORAGE:
16 months. Keep in a cold and dry place. Close the bag after use. Storage Temperature: max 25°C.
The storage conditions of the product will determine the behavior and the yield in the use phase. Incorrect storage can compromise the technical potential assured by Il Granaio delle Idee.

POUND CAKE RECIPE:

INGREDIENTS

Amordolce	**5.000 g**
Butter	2.000 g
Eggs	2500 g

PROCEDURE

Place Amordolce, butter, and eggs in a planetary mixer.
Mix with the paddle attachment for approximately 3 minutes.
Fill the molds slightly over halfway and score the surface with a buttered spatula.
Bake at 170°C for 30–40 minutes, depending on the size of the cakes.
NB: The use of a cake release spray is not recommended. In case of blastchilling, bake directly the molds without thawing.

APPLE CAKE RECIPE:

INGREDIENTS

Amordolce	**1.000 g**
Milk	320 ml
Apples	3-4
Chocolate chips	130 g
Sugar	to taste
Lemon juice	to taste

PROCEDURE

Place Amordolce in a planetary mixer, add the milk, and mix.
Wash and peel the apples, then remove the cores. Cut the apples into wedges and leave them to macerate in a bowl with a small amount of sugar and lemon juice.
Set aside enough apple wedges for decoration.
Cut some of the apple into smaller pieces and fold them into the mixture.
Add the chocolate chips and mix with the paddle attachment for approximately 3 minutes, until you obtain a smooth dough.
Pour the mixture into a buttered and floured cake tin approximately 24 cm in diameter.
For decoration: arrange the reserved apple wedges over the entire surface, taking care not to push them too far into the batter. Alternatively, insert the wedges vertically into the cake in groups of 3–4.
Bake in a preheated conventional oven at 180°C for approximately 40 minutes. Before removing the cake from the oven, check that it is fully baked using a toothpick.

For info, recipes and technical support:
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