

Cake from liquid dough

Cuisine: **Czech**

Food category: **Desserts**

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Company: **Retigo**



Program steps

Preheating: 175 °C

1 Hot air 0 % Termination by time 00:25 hh:mm 160 °C + 80 %

Ingredients - number of portions - 20

Name	Value	Unit
chicken eggs	160	g
caster sugar	750	g
semi-coarse wheat flour	1000	g
Cocoa powder	50	g
baking powder	1.5	pcs
vanilla sugar	2	pcs
milk 3.5%	700	ml
5 tbsp vegetable oil	350	ml
coarse wheat flour	100	g
butter soft	100	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	428.4 kJ
Carbohydrate	79.5 g
Fat	5.8 g
Protein	7.1 g
Water	0 g

Directions

We sift the semi-coarse flour, add baking powder to the cake, vanilla sugar, milk, eggs, sugar, oil, cocoa, and mix everything thoroughly. We grease the baking dish with butter, dust it with coarse flour, and pour in the prepared mixture. We bake until the skewer comes out dry, about 25-30 minutes.

Recommended accessories



Enameled GN
container