

Nut Bundt Cake

INGREDIENTS

NUT CAKE

1000 g [SOFT BABKA ALFAPRO](#)

350 g [OIL](#)

150 g [DELIPASTA CREMOSA](#)
[HAZELNUT FABBRI](#)

150 g [FLEXIGLAZE TOPPING](#)
[ALFAPRO](#)

450 g [EGG MASS](#)

50 g WATER

100 g CRUSHED PEANUT



A METHOD OF PREPARING

- 1** Beat all ingredients for 4–5 minutes on medium speed, then fill the baking molds.
- 2** Bake for 40–50 minutes at 180 °C.
- 3** After removing from the mold and allowing it to cool, decorate with caramel-flavoured Flexiglaze topping heated to 30–40 °C.

Smacznego

