



Gluten-free Cherry-Streusel Cake using GF BRIOCHE PLUS



Recipe for 1 tray 60 cm x 40 cm (24 inches x 15 inches)

Excellently suited for heavy toppings

Yeast dough:

GF BRIOCHE PLUS	1.000 kg	100 %	2 lb	3.5 oz
Butter	0.200 kg	20 %	0 lb	7 oz
Sugar	0.150 kg	15 %	0 lb	5.5 oz
Whole egg	0.150 kg	15 %	0 lb	5.5 oz
Salt	0.020 kg	2 %	0 lb	1 oz
Fresh yeast	0.060 kg	6 %	0 lb	2 oz
Water	0.430 kg	43 %	0 lb	15 oz
Total weight	2.010 kg		4 lb	7.5 oz

Cherries 2.000 kg 20 % 4 lb 6.5 oz

Mixing time: 5 minutes slow + 3 minutes fast (spiral mixer)

Dough temperature: 25° C (77° F)

Bulk fermentation time: 5 minutes

Scaling weight: 2.000 kg (4 lb 6.5 oz)

Final proof: 45 minutes



Gluten
FREE

RECIPE SERVICE



Baking temperature: 200° C (390° F)

Baking time: 35 – 40 minutes

Instructions for use: After the bulk fermentation time, roll the dough out to 6 mm (0.24 inches), place the cherries on the base, sprinkle the streusel on top and bake.

Streusel:

GF BRIOCHE PLUS	0.450 kg	100 %	1 lb	0 oz
Butter	0.300 kg	66.6 %	0 lb	10.5 oz
Sugar	0.150 kg	33.3 %	0 lb	5.5 oz
Total weight	0.900 kg		2 lb	0 oz

Mixing time: 2 – 3 minutes