



## Gluten-free Sacher Cake using IREKS BROWNIE MIX GF



Recipe for 4 cakes of 18 cm Ø (7 inches)

IREKS BROWNIE MIX GF	1.000 kg	2 lb 3.5 oz
Whole egg	0.550 kg	1 lb 3.5 oz
Butter, soft	0.330 kg	0 lb 11.5 oz
Baking powder	0.010 kg	0 lb 0.5 oz
Water	0.190 kg	0 lb 7 oz
Total weight	2.080 kg	4 lb 10 oz
Apricot jam	0.600 kg	1 lb 5 oz

Beating time: 2 – 4 minutes

Scaling weight: 0.500 kg (1 lb 1.5 oz)

Instructions for use: Beat all the ingredients. Fill the batter into cake pans and bake. Cut the bases once after cooling and fill and spread with apricot jam. Then cover the bases with dark coating or ganache and decorate as desired.

Baking temperature: 180° C (356° F), with closed damper

Baking time: 45 – 50 minutes