



molino
PAOLO MARIANI®

BUTTER PLUMCAKE

INGREDIENTS	QUANTITY (g)	% OF TOTAL MIX
FRESH PASTA/PASTRY MIX	250	100%
WHOLE EGGS	200	80%
SUGAR	180	72%
BUTTER	60	24%
WHOLE MILK	50	20%
BAKING POWDER	10	4%
SALT	1	0.4%



YIELD

GN 1/1 shallow tray (height 3–4 cm): 1 tray.

Ø 20 cm cake pan: 1 cake, serving 6–8 portions.

Ø 6 cm individual portions or mini plumcakes: approx. 12–14 pieces.

Butter can be used melted and slightly cooled, or softened (pomade consistency) for direct mixing.

METHOD

1. Whip the eggs with the sugar until the mixture is pale and frothy (5–8 minutes using a stand mixer or electric whisks).
2. Gradually add the melted (not hot) butter, then the milk and flavorings, mixing continuously.
3. Sift together the mix and the baking powder, then gently fold in by hand or with a whisk at low speed.
4. Pour the batter into the prepared molds (buttered or lined with parchment) and level the surface.

BAKING

GN 1/1 tray or Ø 20 cm cake pan: 165–170°C conventional oven for 35–40 minutes.

Ø 6 cm individual portions: 170°C fan-assisted oven for 18–20 minutes.

Do not open the oven during the first 20 minutes.

Check for doneness with a skewer.

STORAGE

At room temperature: up to 3 days.

Refrigerated: up to 5 days.

Freezer-safe (whole or in portions): up to 45 days.