

# 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