

# Gluten Free Sachertorte with GLUTEN AND LACTOSE FREE FLOUR

GLUTEN AND LACTOSE FREE FLOUR	1.000 g
Butter or margarine	1.000 g
Powdered sugar	1.000 g
Egg yolk	500 g
KIDDY CHOCO	1.000 g
Egg white	875 g
BAKING POWDER	80 g
<b>Total</b>	<b>5.455 g</b>

## Filling

Jam, apricot	1.000 g
<b>Total Filling</b>	<b>1.000 g</b>

## Finish

KIDDY CHOCO SOFTY	1.000 g
<b>Total Finish</b>	<b>1.000 g</b>

## Method of use:

Method:

Beat the butter, sugar and egg yolks until frothy, then add in the softened chocolate, mix in the gluten-free flour and baking powder. Beat the egg whites until stiff and fold in. Pour the mixture into a greased cake pan sprinkled with gluten-free breadcrumbs and bake in the oven.

Baking time: app. 50 minutes in a preheated oven

Baking temperature: 180°C



Leave the cake to cool off, then cut it in half horizontally. Cover the base with apricot jam, set the other half on top and glaze with Kiddy Choco Softy. You may wish to spread a thin layer of apricot jam underneath the glaze.

Master Tip: Make sure you use gluten-free baking powder!



info@komplet.com  
www.komplet.com

Bake the best with something good!