

DIAVIVA
Neutral



DIAVIVA Cakes



Contains naturally occurring sugars

PROCEDURE:

Mix all ingredients with a beater in low speed, for ± 4 minutes to obtain a homogeneous dough.

Fill the trays or pans previously greased with CREFINO spray.

- Rectangular molds (500 g): 350 g of dough
- Round molds (\varnothing 18 cm) with hole: 550 g
- Tarts (\varnothing 18 cm and 3 cm height): 300 g
- Mini Tarts (\varnothing 10 cm): 45 g

Baking:

- Rectangular or Round: $\pm 180^{\circ}\text{C}$ / ± 40 to 45 minutes
- Tarts: $\pm 180^{\circ}\text{C}$ / ± 30 minutes
- Mini Tarts: $\pm 180^{\circ}\text{C}$ / ± 15 to 20 minutes.
- CUPCAKES or MUFFINS: $\pm 220^{\circ}\text{C}$ / ± 18 to 20 minutes

RECIPE:

DIAVIVA: Neutral / Chocolate / Coffee	1000 g
Eggs	350 g
Vegetable Oil	300 g
Water	200 g

DIAVIVA
Chocolate



CREDIN