



With no
added
sugars

Contains naturally occurring sugars

RECIPE:

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

DIAVIVA Marble Cake

PROCEDURE:

With rectangular molds or round pans with hole, fill using with one part of each DIAVIVA dough, until it reaches the quantity indicated for each pan or tray:

1/3 with DIAVIVA NEUTRAL dough + 1/3 DIAVIVA CHOCOLATE + 1/3 DIAVIVA COFFEE.

Bake at $\pm 180^{\circ}\text{C}$ during ± 40 to 45 minutes (according to the shape of the pan and pan/tray or the quantity of dough).

