



DIAVIVA Cakes with Fresh Flavors

- DIAVIVA range of products offers to consumers a wide and attractive variety of products, used in traditional pastry, with the benefit of being a no added sugars recipe.
- Cakes using recipes with DIAVIVA might contribute positively in prevention of disorders related with over consumption of sugar like obesity and others.

Cakes with Fruits



Contains naturally occurring sugars

DIAVIVA Pineapple and Coconut Cake

RECIPE:

| DIAVIVA NEUTRAL | 1000 g |
|------------------------------------|---------------|
| Eggs | 350 g |
| Vegetable Oil | 300 g |
| Water | 200 g |
| Pineapple – chopped (small pieces) | 150 g |
| Grinded dry Coconut | 50 g |

DIAVIVA Strawberry Cake

RECIPE:

| DIAVIVA NEUTRAL | 1000 g |
|------------------------|---------------|
| Eggs | 350 g |
| Vegetable Oil | 300 g |
| Water | 200 g |
| Strawberries - chopped | 250 g |

PROCEDURE:

Mix all ingredients with a beater in low speed, during \pm 4 minutes.

Fill round (\varnothing 18 cm) or rectangular pans, previously greased with CREFINO spray.

Bake at \pm 180°C during \pm 40 to 45 minutes.

CUPCAKES or MUFFINS:

bake at \pm 220 °C, for \pm 15 to 20 minutes.

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