

DIAVIVA

With no added sugars

Contains naturally occurring sugars

DIAVIVA Cake with Spinach

RECIPE:

DIAVIVA NEUTRAL	1000 g
Eggs	350 g
Vegetable Oil	300 g
Water	200 g
Fresh Spinach – minced	200 g

DIAVIVA Cake with Cucumber and Mint

RECIPE:

DIAVIVA NEUTRAL	1000 g
Eggs	350 g
Vegetable Oil	300 g
Water	200 g
Cucumber - minced	165 g
Fresh Mint - minced	35 g

DIAVIVA Chocolate Cake and Mint

RECIPE:

DIAVIVA CHOCOLATE	1000 g
Eggs	350 g
Vegetable Oil	300 g
Water	200 g
Mint - minced	40 g
Pink Pepper - grinded (optional)	4 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 \pm 180°C during \pm 40 to 45 minutes. CUPCAKES or MUFFINS: bake at \pm 220 °C, for \pm 15 to 20 minutes.



DIAVIVA Cakes with Fresh Flavors



Cakes with Vegetables and Aromatic plants



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