

Gluten free mandarin pandoro cake



- DIFFICULTY: Easy
- PREPARATION TIME: 15 min
- COOKING TIME: 45-50 min
- PORTIONS: 6-8 Portions

Introduction:

At Christmas you can prepare whatever you like!

Yes, at Christmas everything is also granted an extra slice of pandoro.

But what if Pandoro was an easy cake to prepare, without butter, dairy and gluten free? It would be a great idea don't think. In this way, we will avoid having to deal with the scales!

Today I leave you my idea; Mandarin Pandoro cake.

The aroma of mandarin blends with cinnamon and ginger creating a citrusy, spicy and greedy flavor.

The recipe is quick and easy, it does not require hours of leavening, perfect for someone like me who has a strange relationship with leavened products.

The Mandarin Pandoro Cake is a very soft, light dessert, suitable for celiacs, lactose intolerant and for those who love to indulge in an extra cuddle without giving up!

Ingredients:

What do you need:

Tips:

Ingredients:

250 g of Rice Flour

80 g of Tapioca Starch

80 g of Honey

3 Eggs

80 ml of Extra virgin olive oil

200 ml of Almond Milk s.f.

Q.b Vanilla powder

Q.b Cinnamon powder

Q.b Ginger powder

3 Mandarins

1 pinch of Salt

1 sachet of Baking powder

Mandarin glaze:

3 Mandarins

1 tsp of Honey

Q.b Cinnamon powder

Q.b Rapè coconut

0.5 g of Agar Agar

What do you need:

Planetary / Bowl

Mold for pandoro 750 g

Mixer

Chopping board

Knife

Weight scale

Coconut oil (for mold)

Whip

Spatula

Tips:

- The Mandarin pandoro cake can be kept at room temperature under a glass bell jar. If the glaze is left over, keep it in a container in the refrigerator.
- You can replace honey with coconut or cane sugar (60-80 g).
- Tapioca starch can be replaced with rice or corn starch.
- If you do not have a pandoro mold, you can use a 20 cm high hinged mold.
- You can replace the rapé coconut with powdered sugar.

Method:

Preheat the oven to 180 degrees (static).

Wash and cut the mandarins into wedges, remove the seeds and set aside. (I left the peel but if you don't like it you can remove it).

In the mixer / bowl pour all the dry ingredients, except the yeast, mix well. In a small bowl, whisk the eggs and honey with a whisk and add them to the mixture, pour the milk and oil and continue to mix until the mixture is smooth and

homogeneous. Put the sliced mandarin, distributing them well, finally add the yeast.

Butter with coconut oil a pandoro mold 750 g , pour the mixture inside and bake. Cook at 180 degrees for 45-50 minutes.

Before taking it out of the oven, check the cooking with a toothpick.

Let the cake cool completely and in the meantime prepare the mandarin glaze.

Boil the mandarins in very little water for about 6-7 minutes, add the honey and cinnamon. Transfer everything to a blender and blend. Then bring the cream back to the heat and add the agar agar, cook over low heat for a few minutes.

The glaze is ready to be poured on the pandoro cake, add the rapé coconut and serve!