

# Black Olive and Dry Plum Cake

## Ingredients

- 3 whole eggs
- 150g Flour t45
- 11g Baking Powder
- 125g Milk
- 100g Swiss Cheese
- 80g Dried Prunes
- 80g Black Olives
- 60g Bacon
- 5g Salt
- QS Pepper
- 150g Chicken Breast
- 3.3oz Canola Oil



## Preparation

- Cook Chicken Breast
- Dice Prunes, Chicken Breast, and Black Olives
- Mix together all ingredients until you obtain a smooth dough and add the diced ingredients
- Use a plastic bag to feel the mold at 70%
- Place everything into a Panibois wood baking mold cover, and put in fridge over night to develop flavor
- Place mold into a convection oven and bake at 360°F for 30 min and cool down before serving your cakes!
- Enjoy!