



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Chiffon



## FINISHED PRODUCT

Cake

# BUTTERSCOTCH CHIFFON CAKE

## OVERVIEW

18-079

## INGREDIENTS

### Group Batter portion

Ingredient	KG	%
Cake Flour	0.034	20.00
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.136	80.00
Iodized salt	0.001	0.80
BAKELS BAKING POWDER	0.002	1.20
Water	0.085	50.00
Oil	0.068	40.00
Egg Yolk	0.105	61.76
APITO BUTTA VANILLA ESSENCE	0.012	7.06
<b>Total Weight:</b>	<b>0.443</b>	

### Group Foam portion

Ingredient	KG	%
Egg white	0.210	-
Cream of tartar	0.003	-
Sugar	0.155	-
<b>Total Weight:</b> 0.368		

### Group Filling/Icing

Ingredient	KG	%
CREMESS SUPERIOR	0.200	-
Cold water	0.200	-
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.070	-
<b>Total Weight:</b> 0.470		

### Group Border Icing

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.010	-
<b>Total Weight:</b> 0.010		

**Yield:** 1 x 6" round cake

## METHOD

How to do it:

Cake:

1. Combine all the ingredients for the batter portion in a bowl and mix by hand.
2. In a mixing bowl, whisk egg whites and cream of tartar.
3. Gradually add sugar while mixing on high speed until medium peaks form.
4. Fold batter portion into foam portion.
5. Pour into a 6" round pan with greased bottom. Make sure that the sides are ungreased.
6. Bake at 180°C for 25-30 minutes or until done.

Filling/Icing:

1. Combine Cremess Superior and cold water in a mixing bowl.
2. Add melted Non Temp White Chocolate.

Assembly:

1. Cut the cake horizontally into 3 layers.
2. Spread icing in between the layers.
3. Cover the cake with the icing.
4. Pipe borders.