

BAKELS CAKE TRIO

OVERVIEW

07-002

INGREDIENTS

Group Chocolate batter

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.300	100.00
Whole Eggs	0.300	100.00
Water	0.038	12.50
Butter (melted)	0.038	12.50
APITO CHOCOLATE PASTE	0.012	4.00
Total Weight:	0.687	

Group Strawberry batter

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.300	100.00
Whole Eggs	0.300	100.00
Water	0.038	12.50
Butter (melted)	0.038	12.50
APITO STRAWBERRY PASTE	0.012	4.00
Total Weight:	0.687	

Group Yam batter

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.300	100.00
Whole Eggs	0.300	100.00
Water	0.038	12.50
Butter (melted)	0.038	12.50
APITO UBE PASTE	0.024	8.00
Total Weight:	0.699	

Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.600	-
Water	0.270	-
APITO CHOCOLATE PASTE	0.008	-
APITO STRAWBERRY PASTE	0.008	-
APITO UBE PASTE	0.014	-
Total Weight:	0.900	

Yield: 3 piece x 9" round

METHOD

How to do it:

Chocolate cake:



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Sponge

1. Whisk Pettina Sponge Mix Complete, Apito Chocolate Paste, eggs and water for 5 minutes on high speed.
2. Fold in melted butter.
3. Deposit into a greased and lined 9" round pan.
4. Bake at 180°C until done. De-pan immediately and set aside.

Strawberry cake:

1. Whisk Pettina Sponge Mix Complete, Apito Strawberry Paste, eggs and water for 5 minutes on high speed.
2. Fold in melted butter.
3. Deposit into a greased and lined 9" round pan.
4. Bake at 180°C until done. De-pan immediately and set aside.

Yam cake:

1. Whisk Pettina Sponge Mix Complete, Apito Ube Paste, eggs and water for 5 minutes on high speed.
2. Fold in melted butter.
3. Deposit into a greased and lined 9" round pan.
4. Bake at 180°C until done. De-pan immediately and set aside.

Icing:

1. Beat Bakels Whipping Cream for 5 minutes on medium speed. Scrape down.
2. Add water and beat further for 5 minutes on medium speed.
3. Whisk for 5 minutes on high speed.
4. Divide icing into 4 equal parts.
5. Add Apito Strawberry Paste, Apito Chocolate Paste and Apito Ube Paste into each of three icing parts. Leave 1 part plain.

To assemble:

1. Slice each cake vertically into 3 parts (each with 3" width).
2. Assemble the cake by fitting one slice of each variant to form one whole cake (ex. strawberry-chocolate-yam).
3. Top with plain icing.
4. Decorate with flavored icing, matching location of the icing with the corresponding cake flavor (ex. Chocolate icing on chocolate cake part).
5. Decorate with candy sprinkles (optional).