

BAKERY CREAM

OVERVIEW

08-002

INGREDIENTS

Group 1

| Ingredient | KG | % |
|-------------------|-------|--------|
| Butter | 0.040 | 100.00 |
| BAKELS SHORTENING | 0.040 | 100.00 |
| Water | 0.011 | 26.68 |
| Refined Sugar | 0.011 | 26.68 |

Total Weight: 0.100

Yield: 100g bakery cream (enough as filling for 1 piece 12 x 8 layer cake)

METHOD

How to do it:

1. Dissolve sugar in water and stir well.
2. Beat butter and Bakels Shortening on medium speed until white and smooth in appearance.
3. Gradually pour sugar solution into the mixture and beat on medium speed until fluffy, approximately 2 minutes.



CATEGORY

Icings, Toppings & Glazes