

# BAVARIAN CREAM MARBLE CAKE

## OVERVIEW

10-026

## INGREDIENTS

### Group Cake

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Eggs	0.250	100.00
Water	0.063	25.00
Butter (melted)	0.063	25.00
<b>Total Weight:</b> 0.625		

### Group Filling/Icing

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.375	-
BAKELS BAVARIAN CREAM	0.125	-
<b>Total Weight:</b> 0.500		

**Yield:** 1 x 8" round cake

## METHOD

How to do it:

Cake:

1. Combine Pettina Sponge Mix Complete, eggs and water in a mixing bowl. Mix on high speed for 5 minutes.
2. Fold in melted butter.
3. Deposit in an 8" round pan.
4. Bake at 180°C for 30-35 minutes.
5. Cool.

Filling/Icing:

1. Combine Bakels Dark Choco Fudge and Bakels Bavarian Cream by hand.

Assembly:

1. Cut cake horizontally into 3 layers.
2. Spread the filling mixture on the layers.
3. Cover with the same mixture.
4. Decorate as desired.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Cake