

BIRTHDAY CAKE

OVERVIEW

20-018

INGREDIENTS

Group Cake Base

Ingredient	KG	%
APITO PLAIN MOIST CAKE MIX	0.400	100.00
Water	0.080	20.00
Eggs	0.160	40.00
Vegetable Oil	0.148	37.00
Total Weight:		0.788

Group Filling/Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.475	-
Butter	0.190	-
Cold water	0.143	-
APITO BUTTA VANILLA ESSENCE	0.008	-
Total Weight:		0.816

Group Topping

Ingredient	KG	%
Candy sprinkles	0.040	-
Total Weight:		0.040

Yield: 1 x 8-inch round cake

METHOD

How to do it:

Cake Base:

1. Combine all ingredients in a mixing bowl.
2. Blend on low speed for 1 minute. Scrape down.
3. Mix on medium speed for 2 minutes.
4. Pour 720-g batter in a greased and lined 8" round pan.
5. Bake at 185°C for 45 minutes.

Filling/Icing:

1. Mix Bakels Whipping Cream on medium speed for 3 minutes using a paddle.
2. Add Bakels Dairy Blend and continue mixing on medium speed for 3 minutes.
3. Replace the paddle with a wire whisk.
4. Mix on high speed while gradually adding water. Continue mixing until the desired volume and consistency is achieved.
5. Fold in Apito Butta Vanilla Essence.

Assembly:

1. Cut the cake horizontally into three layers.
2. Spread the filling in between the layers.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

3. Cover the cake with the remaining icing.
4. Run a cake comb around the covered cake.
5. Decorate the top and the sides with candy sprinkles.
6. Pipe rosettes on the top of the cake.