



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Chiffon



FINISHED PRODUCT

Cake

CHIFFON DELIGHT

INGREDIENTS

Group Cake

Ingredient	KG	%
Bakels Mamon Mix	0.300	100.00
Eggs	0.360	120.00
Water	0.045	15.00
Butter	0.045	15.00
Ecofil Orange	0.045	15.00
Total Weight:	0.795	

Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.100	-
Ecofil Orange	0.020	-
Total Weight:	0.120	

Group Topping

Ingredient	KG	%
Ecofil Orange	0.150	-
Total Weight:	0.150	

Yield: 1 cake (8 slices)

METHOD

How to do it:

Cake Batter:

1. Place Bakels Mamon Mix, eggs and water in a mixing bowl.
2. Mix using a wire whisk for 10-12 minutes at high speed.
3. Scrape down and fold in melted butter and Ecofil Orange.
4. Deposit batter in an 8" round pan.
5. Bake at 180°C for 25-30 minutes.

Frosting:

1. Whip Bakels Whipping Cream for 10 minutes.
2. Add Ecofil Orange and whip again for 1 minute.

To Assemble:

1. Divide chiffon cake in two.
2. Spread Ecofil Orange in the center and top first layer.
3. Decorate with frosting.

Variations:

Blueberry: using Unifil Blueberry and Les Fruits Blueberry

Strawberry: using Unifil Strawberry and Les Fruits Strawberry