



**DISPLAY CONDITIONS**

Room Temperature



**CATEGORY**

Cakes



**FINISHED PRODUCT**

Cake

# CHOCO-STRAWBERRY THRILL

## OVERVIEW

05-009

## INGREDIENTS

### Group Chocolate Cake Base

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.060	15.00
Whole Eggs	0.100	25.00
Water	0.200	50.00

**Total Weight:** 0.760

### Group Custard Cream Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Water	0.150	-
Evaporated Milk	0.150	-

**Total Weight:** 0.400

### Group Topping

Ingredient	KG	%
BAKELS LES FRUITS 50% STRAWBERRY	0.100	-

**Total Weight:** 0.100

### Group Icing

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.250	-
Cold water	0.250	-

**Total Weight:** 0.500

**Yield:** 1 round cake (8 slices)

## METHOD

How to do it:

Cake Base:

1. Blend Butta Butteroil Substitute and Fino Chocolate Cake Mix for 1 minute on low speed.
2. Add whole eggs and water, shift to medium speed and mix for 4 minutes.
3. Deposit batter into an 8" round pan lined with wax paper.
4. Bake at 180°C for about 30-40 minutes. Cool.

Custard Cream:

1. Mix Bakels Bake Stable Custard Mix, water and evaporated milk on high speed until maximum volume is achieved.

Icing:

1. Combine Whip Brite Whipped Topping Powder and cold water. Whip for 5 minutes on high speed. Set aside.

To assemble:

1. Divide the cake base into 3 layers.
2. Spread custard cream in between layers of cake base.
3. Cover and decorate the entire cake with icing, decorate top and add La Fruta Strawberry.
4. Chill and serve cold.