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.