BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelsph.com

CLOUD 9 TROPICAL

OVERVIEW

11-003

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	0.141	100.00
Water	0.032	22.50
Eggs	0.049	35.00
Oil	0.040	28.00
	Total Weight: 0.262	

Group 2

Ingredient	KG	%
Ripe Mango (diced)	0.049	35.00
Cloud 9	0.021	15.00
	Total Weight: 0.071	

Group 3

Ingredient	KG	%
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.004	-
Ripe Mango (diced)	0.004	-
	Total Weight: 0.008	

Group 4

Ingredient	KG	%
BAKELS DIAMOND GLAZE NEUTRAL	0.005	-
	Total Weight: 0.005	

Yield: 1 bundt cake

METHOD

How to do it:

1. Place water, eggs and Bakels Muffin Mix in a mixing bowl.
2. Blend using cake paddle for approximately 1 minute at low speed.
3. Scrape down and mix at second speed for 4 minutes.
4. Slowly add cooking oil while mixing at low speed.
5. Fold in Les Fruits Mango.
6. Pour 165g batter into the greased bundt pan.
7. Arrange the chopped Cloud 9 on top of the batter.
8. Pour 165g batter.
9. Pipe and swirl Diamond Glaze Caramel Toffee and Les Fruits Mango.
10. Bake at 180°C for 20-30 minutes.
11. Cool and glaze with Diamond Glaze Neutral.

DISPLAY CONDITIONS

Chilled

CATEGORY

Batter, Cakes

FINISHED PRODUCT

Cake