

# COFFEE AND CREAM CAKE

## OVERVIEW

06-035

## INGREDIENTS

### Group 1

Ingredient	KG	%
Water	0.113	22.50
Eggs	0.175	35.00
BAKELS MUFFIN MIX	0.500	100.00
Vegetable Oil	0.140	28.00
Brown Sugar	0.020	4.00
APITO EXPRESSO PASTE	0.012	2.40

**Total Weight:** 0.960

### Group 2

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.200	100.00
APITO EXPRESSO PASTE	0.032	16.00
Cold water	0.200	100.00

**Total Weight:** 0.432

**Yield:** 2 x 6" round tin (450g)

## METHOD

How to do it:

1. Place water, eggs, Bakels Muffin Mix and vegetable oil in a mixing bowl.
2. Blend for 1 minute on slow speed.
3. Scrape down.
4. Mix on slow speed for 4 minutes.
5. Blend in brown sugar and Apito Espresso Paste on slow speed.
6. Deposit into 6"round tins and bake at 180°C.
7. Decorate with icing as desired.

Optional: sprinkle coffee powder on top

Icing:

1. Combine ingredients in a mixing bowl.
2. Whip for 5 minutes on top speed.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake