

COFFEE STRAWBERRY CAKE

OVERVIEW

11-004

INGREDIENTS

Group Cake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.154	100.00
Water	0.035	22.50
Eggs	0.054	35.00
Oil	0.043	28.00
Total Weight:		0.286

Group Others

Ingredient	KG	%
APITO EXPRESSO PASTE	0.006	4.00
BAKELS UNIFIL STRAWBERRY	0.039	25.00
BAKELS UNIFIL STRAWBERRY	0.005	-
BAKELS DIAMOND GLAZE NEUTRAL	0.005	-
Total Weight:		0.055

Yield: 1 bundt cake

METHOD

How to do it:

Cake:

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 Apito Espresso Paste.
6. Swirl Unifil Strawberry in the batter.
7. Pour 330g batter into the greased bundt pan.
8. Swirl Unifil Strawberry on top.
9. Bake at 180°C for 20-30 minutes.
10. Cool and glaze with Diamond Glaze Neutral.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake