



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

COOKIES AND CREAM MOIST CAKE

OVERVIEW

20-038

INGREDIENTS

Group Base

Ingredient	KG	%
APITO PLAIN MOIST CAKE MIX	0.500	100.00
Water (1)	0.100	20.00
Eggs	0.200	40.00
Vegetable Oil	0.185	37.00
APITO CHOCOLATE PASTE	0.025	5.00
Total Weight:	1.010	

Group Frosting

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.400	-
Cold water	0.300	-
Chocolate cookies (crushed)	0.065	-
Total Weight:	0.765	

Group Topping

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.080	-
Total Weight: 0.080		

Yield: Two 6-inch cakes

METHOD

How to do it:

Base

1. Mix all ingredients, except vegetable oil, in a mixing bowl and blend for 1 minute on low speed.
2. Scrape down the mixture and add the oil in steady stream then mix for another 2 minutes on second speed.
3. Deposit the 500g batter in prepared 6-inch pans lined with grease-proof paper.
4. Bake at 160°C for approximately 45-60 minutes.

Icing

1. Place Bakels Whipping Cream in a clean bowl and cream for 4-5 minutes using a paddle attachment. Scrape down.
2. Gradually add cold water then continue mixing for 2 minutes at medium speed.
3. Shift to wire whisk and mix at high speed for 4-5 minutes.
4. Add in the crushed chocolate cookies and mix until well blended.

Assembly

1. Cut the cake horizontally into three layers.
2. Spread the filling in between the layers.
3. Cover the cake with the remaining icing. Decorate as desired.