

COOKIES N' CREAM CAKE

OVERVIEW

03-017

INGREDIENTS

Group 1

| Ingredient | KG | % |
|-----------------------------------|-------|--------|
| Fino Chocolate Cake Mix | 0.400 | 100.00 |
| BAKELS BUTTA BUTTEROIL SUBSTITUTE | 0.050 | 12.50 |
| Water | 0.200 | 50.00 |
| Eggs | 0.100 | 25.00 |
| Total Weight: 0.750 | | |

Group 2

| Ingredient | KG | % |
|--|-------|---|
| BAKELS WHIP-BRITE WHIPPED TOPPING POWDER | 0.150 | - |
| Fresh Milk (cold) | 0.150 | - |
| Confectioner's Sugar | 0.050 | - |
| Oreo cookies (crushed) | 0.098 | - |
| Total Weight: 0.448 | | |

Yield: 1 x 5-inch round cake

METHOD

How to do it:

1. Blend Fino Chocolate Cake Mix and Butta Butteroil Substitute for 1 minute at 1st speed.
2. Add water and eggs, mix for 4 minutes at 2nd speed.
3. Deposit in a 5 x 2½ inch round pan, greased and lined with wax paper.
4. Bake at 180°C for 45 minutes or until done.
5. Remove from pan when warm. Cool.
6. Cut into two layers.
7. Spread icing in 1 layer then cover with second layer. Top cake with icing as desired.

Icing:

1. In separate bowl, whip Whip Brite Powder, fresh milk and confectioner's sugar for 3 minutes, then fold in crushed Oreo cookies.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty