

CRANBERRY RED VELVET CAKE POPS

OVERVIEW

17-006

INGREDIENTS

Group Cake

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.400	100.00
Water	0.256	64.00
Oil	0.080	20.00
Total Weight: 0.736		

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% CRANBERRY	0.360	-
Total Weight: 0.360		

Group Coating

Ingredient	KG	%
PETTINA NON-TEMPERING LIGHT CHOCOLATE	0.540	-
Total Weight: 0.540		

Yield: 109 pieces x 10 g cake pops

METHOD

How to do it:

Cake:

1. Place all ingredients in the mixing bowl.
2. Using a paddle, mix on low speed for 1 minute.
3. Scrape down.
4. Mix on medium speed for 5 minutes then on low speed for 1 minute.
5. Deposit In cupcake pans and bake at 180°C for 35 minutes or until done.

Assembly:

1. After the cake is cooked and cooled completely, crumble into a large bowl.
2. Mix thoroughly with Les Fruits 50% Cranberry.
3. Scale to 10g and form into balls. Place on a flat sheet lined with cling wrap.
4. Insert lollipop sticks into the cake pops.
5. Freeze the cake pops.
6. Melt NT Light Chocolate and dip the frozen cake pops.
7. Decorate as desired.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake