

# CRANNY BERRY

## OVERVIEW

11-049

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	0.066	20.00
Fino Chocolate Cake Mix	0.066	50.00
Water	0.030	22.50
Eggs	0.046	35.00
Oil	0.042	32.00
Raspberry filling	0.061	46.00
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.009	7.00
Chocolate nougat	0.046	35.00
Almonds	0.013	10.00
Total Weight:		0.379

### Group 2

Ingredient	KG	%
BAKELS MUFFIN MIX	0.132	100.00
Water	0.030	22.50
Eggs	0.046	35.00
Oil	0.037	28.00
BAKELS LES FRUITS 50% CRANBERRY	0.046	35.00
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.009	7.00
Chocolate nougat	0.046	35.00
Almonds	0.013	10.00
Total Weight:		0.360

### Group Topping

Ingredient	KG	%
BAKELS DIAMOND GLAZE NEUTRAL	0.010	7.50
BAKELS DIAMOND GLAZE GOLD	0.150	-
Total Weight:		0.160

**Yield:** 1 cake x 6-inch diameter

## METHOD

How to do it:

Group 1:

1. Dry mix Bakels Muffin Mix and Fino Chocolate Cake Mix for 1 minute on low speed.
2. Add eggs and water.
3. Blend using cake paddle for approximately 1 minute on low speed.
4. Scrape down and mix on medium speed for 4 minutes.
5. Slowly add oil while mixing on low speed for 1 minute.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake

6. Add Les Fruits Raspberry 50%, chopped chocolate nougat dipped in Diamond Glaze Toffee Caramel, and chopped almonds.

Group 2:

1. Place water, eggs and Bakels Muffin Mix in a mixing bowl.
2. Blend using cake paddle for approximately 1 minute on low speed.
3. Scrape down and mix on medium speed for 4 minutes.
4. Slowly add oil while mixing on low speed for 1 minute.
5. Add chopped chocolate nougat dipped in Diamond Glaze Toffee Caramel, and chopped almonds.
6. Swirl Les Fruits Cranberry 50% into the batter.

Assembly:

1. Pour Group 1 into a 6-inch cake pan.
2. Pour Group 2 on top of Group 1.
3. Bake at 180°C for 55 minutes.
4. Brush Diamond Glaze Neutral on cooled cake.
5. Top with Diamond Glaze Gold.