

CREAMY KABABAYAN

OVERVIEW

02-022

INGREDIENTS

Group 1

Ingredient	KG	%
Salt	0.008	0.75
Sugar	0.300	30.00
BAKELS OVALETT	0.020	2.00
BAKELS SHORTENING	0.140	14.00
Bread Flour	0.500	50.00
3rd class bread flour	0.500	50.00
Ammonium bicarbonate	0.005	0.50
BAKELS BAKING POWDER	0.025	2.50
BRITE VANILLA EXTRA STRENGTH	0.009	1.00
Water	1.000	100.00
Yellow Food Color	-	-
Condensed Milk	0.900	90.00
Vegetable Oil	0.100	10.00
Total Weight:		3.507

Yield: 50 x 70-g batter

METHOD

How to do it:

1. Combine salt, sugar, Ovalett and Bakels Shortening, blend for 4 minutes at 1st speed.
2. Add alternately the dry ingredients (bread flour, 3rd class flour, ammonium bicarbonate and Bakels Baking Powder) and liquid ingredients (Brite Vanilla Regular, water, yellow food color and condensed milk), blend for a total of 4 minutes.
3. Finally, pour the oil into the mixing bowl and mix until well incorporated.
4. Deposit into greased muffin pans and bake for 18 minutes at 190-200°C.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes