

CREAMY RED VELVET PINEAPPLE CAKE

OVERVIEW

13-047

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.680	100.00
Water	0.204	30.00
Pineapple juice	0.061	9.00
Oil	0.136	20.00
Pineapple chunks	0.374	55.00
Total Weight:	1.455	

Group 2

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.300	-
Cold water	0.240	-
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.300	-
Pineapple (sliced)	0.102	-
Total Weight:	0.942	

Yield: 1 x 8" round cake

METHOD

How to do it:

Cake:

1. Place all ingredients, except pineapple chunks, in a mixing bowl.
2. Mix on low speed for 1 minute using a paddle. Scrape down.
3. Mix on medium speed for 4 minutes.
4. Add pineapple chunks while mixing on low speed for 30 seconds.
5. Deposit batter in an 8" round pan.
6. Bake at 180°C for 45-60 minutes.

Filling/Icing:

1. Combine Whip Brite and cold water in a mixing bowl. Mix on high speed for 5 minutes using a wire whisk.
2. Heat Bakels Heat &Pour White Chocolate Truffle for 30 seconds in a microwave oven. Cool slightly and fold in the Whip Brite mixture.

Assembly:

1. Cut cake horizontally into 2 layers.
2. Put pineapple slices in between the layers.
3. Cover the cake with icing and decorate as desired.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake