

# CUSTARD CAKE

## OVERVIEW

06-045

## INGREDIENTS

### Group 1

Ingredient	KG
Sugar	0.080
<b>Total Weight:</b>	<b>0.080</b>

### Group 2

Ingredient	KG
Whole Eggs	0.075
Sugar	0.045
Condensed Milk	0.113
BRITE VANILLA EXTRA STRENGTH	0.004
Water	0.090
<b>Total Weight:</b>	<b>0.327</b>

### Group 3

Ingredient	KG	%
Cake Flour	0.120	100.00
Sugar	0.120	100.00
Salt	0.001	1.00
BAKELS BAKING POWDER	0.002	1.50
Whole Eggs	0.216	180.00
BAKELS OVALETT	0.010	8.00
Water	0.036	30.00
BRITE VANILLA EXTRA STRENGTH	0.005	0.50
<b>Total Weight:</b>	<b>0.510</b>	

**Yield:** 1 x 9" square pan

## METHOD

How to do it:

1. Melt sugar in a 9" square pan over low heat. Make sure that the bottom of the pan is completely covered with melted sugar. Set aside and allow to cool.
2. Combine flan ingredients in a mixing bowl and blend on medium speed for 5 minutes. Strain the mixture and pour into the pan with caramelized sugar. Set aside.
3. Place all sponge ingredients in a mixing bowl. Whip on low speed for 2 minutes.
4. Shift to medium speed and mix for 2 minutes.
5. Continue mixing for another 2 minutes on low speed.
6. Deposit batter into pan with caramelized sugar and flan mixture. Place the pan in a jellyroll pan filled with water.
7. Bake at 180°C for 30 minutes.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake