



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Batter, Cakes



#### FINISHED PRODUCT

Cake, Confectionery

## EGGLESS CUSTARD CAKE

### OVERVIEW

19-122

### INGREDIENTS

#### Group 1

Ingredient	KG	%
BAKELS EGGLESS CAKE MIX	0.250	100.00
Water	0.170	68.00
Oil	0.055	22.00
BAKELS OVALETT	0.013	5.00
BAKELS BAKE STABLE CUSTARD MIX	0.080	32.00
APITO BUTTA VANILLA ESSENCE	0.010	4.00
FINO DUSTING SUGAR	0.020	-
<b>Total Weight:</b>	<b>0.598</b>	

**Yield:** 4 pcs

### METHOD

How to do it:

1. Whisk all ingredients, except oil and Fino Dusting Sugar, in high speed for 5 minutes.
2. Gradually add oil and mix for another 5 minutes.
3. Deposit 120g batter into greased aluminum foil pans.
4. Bake at 180°C for 25 – 30 minutes. Cool completely before removing from the pan.
5. Dust with Fino Dusting Sugar before serving.