



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake, Sponge

EGGLESS SPONGE CAKE

OVERVIEW

19-022

INGREDIENTS

Group Base

Ingredient	KG	%
Water	0.148	74.00
Oil	0.037	18.40
BAKELS EGGLESS CAKE MIX	0.200	100.00
Total Weight: 0.385		

Group Topping

Ingredient	KG	%
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.050	-
Almonds	0.010	-
Total Weight: 0.060		

Yield: 2 bundt pan

METHOD

How to do it:

1. Using wire whisk, mix Bakels Eggless Cake Mix and water for 1 minute at low speed.
2. Shift to high speed and mix for 7 minutes.
3. Add oil and mix for 1 minute at low speed.
4. Deposit the batter in bundt pans.
5. Bake at 180°C until ready.
6. Remove from pan then cool.
7. Drizzle with DG Toffee Caramel and top with almonds.