

# GLAZED RED VELVET WITH BAKELS WHIPPING CREAM

## OVERVIEW

17-063

## INGREDIENTS

### Group Cake

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.720	100.00
Corn Oil	0.202	28.06
Eggs	0.150	20.83
Water	0.162	22.50
<b>Total Weight:</b>	<b>1.234</b>	

### Group Filling

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.100	-
<b>Total Weight:</b>	<b>0.100</b>	

### Group Frosting & Topping

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.200	-
Fresh Milk (ice cold)	0.050	-
BAKELS DIAMOND GLAZE SILVER	0.050	-
Red food color	0.001	-
<b>Total Weight:</b>	<b>0.301</b>	

**Yield:** 1 x 8" round cake

## METHOD

How to do it:

Cake:

1. Combine all ingredients except oil in a mixing bowl.
2. Using a paddle, blend on low speed for approximately 1 minute.
3. Scrape down and mix on medium speed for 5 minutes.
4. Slowly add corn oil while mixing on low speed for 1 minute.
5. Deposit in a greased and lined 8" round pan.
6. Bake at 170°C for 90 minutes.
7. Cool down.

Frosting:

1. Cream BWC for 3 min.
2. Add with fresh milk and paddle mix for another 2 min.
3. Change attachment into whisk and mix for 4 minutes.

Assembly:

1. Apply the filling into the sliced cake.
2. Apply frosting.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake

3. Add color in DG silver and apply on cake.