

GLAZED RED VELVET WITH BUTTERCREAM FROSTING

OVERVIEW

17-058

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
Total Weight:	1.234	

Group Filling

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.100	-
Total Weight:	0.100	

Group Crumb Coat

Ingredient	KG	%
BAKELS DAIRY BLEND	0.250	-
Powdered sugar	0.090	-
Total Weight:	0.340	

Group Glaze

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.083	-
Water	0.083	-
BAKELS DIAMOND GLAZE WHITE	0.167	-
Red food color	0.001	-
Total Weight:	0.334	

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.

Crumb Coat:



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Sweet Food

1. Cream butter and powdered sugar.
2. Set aside.

Glaze:

1. In a saucepan, combine Sapphire Neutral and water.
2. Bring to a boil to dissolve Sapphire Neutral completely.
3. Add the solution to Diamond Glaze and fold slowly.
4. Temperature should be 35- 38°C before application.
5. Pour in frozen cake (-18).

Assembly:

1. Apply the filling into the sliced cake.
2. Coat the cake with buttercream.
3. Put the cake in the freezer for at least 3 hours.
4. Prepare the glaze and pour onto frozen cake (-18°C).