

# GLAZED UBE CAKE WITH BUTTERCREAM FROSTING

## OVERVIEW

17-060

## INGREDIENTS

### Group Cake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.345	100.00
Eggs	0.138	40.00
Oil	0.083	24.00
Water	0.124	36.00
BAKELS OVALETT	0.024	7.00
APITO UBE PASTE	0.017	5.00
Total Weight:		0.732

### Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.030	-
Fresh Milk (cold)	0.090	-
Total Weight:		0.120

### Group Crumb Coat

Ingredient	KG	%
BAKELS DAIRY BLEND	0.300	-
Powdered sugar	0.120	-
Total Weight:		0.420

### Group Glaze

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.150	-
Water	0.100	-
APITO UBE PASTE	0.002	-
BAKELS DIAMOND GLAZE WHITE	0.500	-
Total Weight:		0.752

Yield: 1 x 8" round cake

## METHOD

How to do it:



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake

**Cake:**

1. Combine all ingredients in a mixing bowl.
2. Using a whisk, mix on medium for approximately 1 minute.
3. Mix on high speed for 6 minutes.
4. Deposit in a greased and lined 8" round pan.
5. Bake at 170°C.
6. Cool down.

**Filling:**

1. In a mixing bowl, whip Bakels Bake-stable Custard Mix and cold milk for approximately 5 minutes.
2. Set aside.

**Crumb Coat:**

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

**Glaze:**

1. In a saucepan, combine Saphire Neutral and water.
2. Bring to a boil to dissolve Saphire Neutral completely.
3. Add the solution to Diamond Glaze and Apito ube 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).