

GREEN TEA CAKE

OVERVIEW

06-104

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.123	100.00
Cornstarch	0.013	10.50
Sugar	0.171	139.75
Water	0.057	46.60
BAKELS BAKING POWDER	0.002	1.63
BAKELS OVALETT	0.015	12.24
Eggs	0.300	244.89
APITO GREEN TEA PASTE	0.002	2.00
Total Weight:		0.683

Yield: 1 x 8-inch round cake

METHOD

How to do it:

1. Combine whole eggs, Ovalett, sugar and Apito Green Tea Paste in a mixing bowl, mix on low speed for 1 minute.
2. Add sifted dry ingredients, shift to high speed and continue mixing for 2 minutes.
3. Add water gradually while mixing for 2 minutes.
4. Pour batter in an 8-in. round pan.
5. Bake at 180°C for 18-20 minutes.
6. Allow to cool and apply green tea icing on top.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake