

HOLIDAY EGGNOG CAKE LOAF

OVERVIEW

19-139

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
BAKELS BAKE STABLE CUSTARD MIX	0.090	18.00
Vegetable Oil	0.120	24.00
Heavy Cream	0.060	12.00
Full cream milk	0.060	12.00
Whole Eggs	0.200	40.00
Bourbon	0.030	6.00
Nutmeg	0.003	6.00

Total Weight: 1.063

Group Frosting

Ingredient	KG	%
PETTINICE READY-TO-USE WHITE ICING	0.125	-
Bourbon	0.015	-

Total Weight: 0.140

Yield: 1 cake loaf

METHOD

How to do it:

Cake Batter

1. In a stand mixer with paddle attachment, mix all batter ingredients for 1 minute on low speed.
2. Scrape down, and continue mixing on medium speed for 5-6 minutes.
3. Deposit the batter in a well-greased loaf pan.
4. Bake for 40-50 minutes at 185-190°C.
5. Remove from the loaf pan and cool down.

Frosting

1. Lightly heat the Pettinice RTU White Icing in the microwave.
2. Fold in the bourbon whisky, nutmeg and Apito Butta Vanilla.
3. Temper before pouring over the baked Eggnog Loaf.

Assembly:

1. Pour the frosting over the baked Eggnog Loaf, and let it set before slicing.
2. Decorate as desired and serve.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake