

# HONEY APPLE RHUM CAKE

## OVERVIEW

10-039

## INGREDIENTS

### Group Cake

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Whole Eggs	0.250	100.00
Water	0.063	25.00
Oil or melted butter	0.063	25.00
<b>Total Weight:</b>	<b>0.625</b>	

### Group Rhum Syrup

Ingredient	KG	%
Honey	0.070	-
Rhum	0.030	-
<b>Total Weight:</b>	<b>0.100</b>	

### Group Icing/Filling

Ingredient	KG	%
All Purpose Cream	0.250	-
BAKELS WHIPPING CREAM	0.500	-
Water	0.125	-
BAKELS LES FRUITS 50% APPLE	0.500	-
<b>Total Weight:</b>	<b>1.375</b>	

**Yield:** 1 x 8 inch cake

## METHOD

How to do it:

Cake:

1. Mix Pettina Sponge Mix Complete, whole eggs and water at high speed for 5 minutes.
2. Scrape down.
3. Gradually add oil or melted butter while mixing at slow speed for 1 minute.
4. Deposit in an 8" diameter paper- lined pan.
5. Bake at 180°C for 30-40 minutes.

Icing:

1. Using a paddle, beat Bakels Whipping Cream on high speed for 1 minute. Scrape.
2. Gradually add cold water while mixing on high speed for 1-2 minutes.
3. Switch to a wire whisk.
4. Continue mixing on high speed and gradually add all purpose cream.

Assembly:

1. Slice cake in 3 layers.
2. Brush each layer with rhum syrup.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Cake

3. Spread Frutojam Gourmet Apple and prepared icing over each layer.
4. Cover with icing and decorate as desired.