



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes



FINISHED PRODUCT

Cake

KIWI CAKE

OVERVIEW

05-025

INGREDIENTS

Group Cake Base

Ingredient	KG	%
Cake Flour	0.120	100.00
BAKELS BAKING POWDER	0.002	2.00
Salt	0.001	1.00
Sugar	0.120	100.00
Whole Eggs	0.216	180.00
BAKELS OVALETT	0.010	8.00
Water	0.036	30.00
Total Weight:	0.505	

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% KIWI	0.120	-
Total Weight:	0.120	

Group Icing

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.100	-
Cold water	0.100	-
Total Weight:	0.200	

Group Topping

Ingredient	KG	%
BAKELS LES FRUITS 50% KIWI	0.120	-
Kiwi fruit	0.100	-
Total Weight:	0.220	

Yield: 1 cake (8 slices)

METHOD

How to do it:

Cake Base:

1. Place whole eggs, sugar and Ovalett in a mixing bowl, mix using a wire whisk for 1 minute on slow speed.
2. Add cake flour, Bakels Baking Powder and salt, mix on high speed for 4 minutes.
3. Gradually add water and continue mixing for another 2 minutes.
4. Deposit batter into a lined 8" x 3" round cake pan.
5. Bake at 180°C for about 18–22 minutes.

Icing:

1. Using a wire whisk, mix on high speed Whip Brite Powder and cold water until full volume is achieved.

Topping/Filling:

1. Peel a fresh Kiwi fruit and slice thinly. Set aside.

To assemble:

1. Cut the cake base into 2 layers.
2. Spread Ecofil Kiwi filling in between layers of the cake base.
3. Top and decorate the cake using remaining icing/ topping and Kiwi fruit slices.
4. Chill and serve cold.