

# KIWI PEACH CAKE

## OVERVIEW

15-026

## INGREDIENTS

### Group Cake

Ingredient	KG	%
BAKELS KIWI MUFFIN MIX	0.300	100.00
Eggs	0.270	90.00
Water	0.015	5.00
BAKELS OVALETT	0.024	8.00
<b>Total Weight:</b>	0.609	

### Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.150	-
Peach syrup	0.075	-
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.035	-
<b>Total Weight:</b>	0.260	

### Group Filling

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.100	-
Peaches	0.200	-
Peach syrup	0.050	-
<b>Total Weight:</b>	0.350	

### Group Topping

Ingredient	KG	%
Kiwi fruit	0.100	-
<b>Total Weight:</b>	0.100	

**Yield:** 1 x 8" round cake

## METHOD

How to do it:

Cake:

1. Mix all ingredients on high speed for 5 minutes using a wire whisk.
2. Deposit in an 8" round pan.
3. Bake at 180°C for 30-40 minutes.

Icing:

1. Beat Bakels Whipping Cream with a paddle on low speed for 1 minute. Scrape down.
2. Gradually add cold peach syrup while mixing on low speed. Scrape down.
3. Mix on medium speed for 3 minutes. Scrape down.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake

4. Mix with a wire whisk on high speed until desired volume and consistency is achieved, approximately 4-5 minutes.
5. Put Bakels Heat & Pour White Chocolate Truffle in a microwave and heat it on medium heat for 30 seconds. It may also be submerged in a warm water bath if a microwave is not available.
6. Fold it in the whipped icing.

Filling:

1. Cut the peaches into cube.
2. Beat Bakels Whipping Cream with a paddle on high speed for 5 minutes.
3. Replace the paddle with a wire whisk. Mix on high speed while gradually adding peach syrup.
4. Fold in chopped peaches.

Assembly:

1. Slice the cake horizontally into two.
2. Spread filling in between the slices.
3. Cover the cake with icing.
4. Top with kiwi fruit and peaches, if desired.