

INGREDIENTS

LEMON BERRY POMEGRANATE RING CAKE

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DISPLAY CONDITIONS

Room Temperature

Group Cake			
Ingredient	KG	%	:=
BAKELS MUFFIN MIX	0.600	100.00	
Water	0.068	11.25	
Eggs	0.210	35.00	CATEGORY
Oil	0.132	22.00	
	Total Weight: 1.010		Batter, Cakes
Group Add-on			
Ingredient	KG	%	I <u>r</u> <u>a</u>
APITO LEMON PASTE	0.007	1.16	
BAKELS LES FRUITS 50% BLUEBERRY	0.196	32.56	FINISHED PRODUCT
	Total Weight: 0.203		
			Cake
Group Topping			
Ingredient	KG	%	
BAKELS LES FRUITS 50% POMEGRANATE	0.067	-	
BAKELS DIAMOND GLAZE NEUTRAL	0.011	-	
	Total Weight: 0.078		

Yield: 1 cake (8.0" x 4.5" ring pan)

METHOD

How to do it:

- 1. Place eggs, Bakels Muffin Mix, and water in a mixing bowl.
- 2. Mix for 1 minute on low speed.
- 3. Mix for 4 minutes on medium speed. Scrape down.
- 4. Add oil gradually while mixing on low speed for 1 minute.
- 5. Fold in Apito Lemon Paste on the batter.
- 6. Marble Les Fruits Blueberry.
- 7. Deposit batter in greased ring cake pan.
- 8. Swirl Les Fruits Pomegranate on top.
- 9. Bake at 180oC for 1 hour.
- 10. Glaze with Diamond Glaze Neutral.