

LEMON LAVENDER CAKE

OVERVIEW

18-080

INGREDIENTS

Group Crust

Ingredient	KG	%
All Purpose Flour	0.026	100.00
Baking soda	0.000	1.67
Quick-cooking oats	0.016	63.33
BAKELS DAIRY BLEND	0.018	70.00
Brown Sugar	0.031	120.00
Eggs	0.008	30.00
BRITE VANILLA EXTRA STRENGTH	0.002	6.87
Total Weight:		0.101

Group Cake

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.125	100.00
Eggs	0.125	100.00
Water	0.031	25.00
Oil	0.031	25.00
APITO LEMON PASTE	0.006	4.80
Total Weight:		0.318

Group Lemon Icing

Ingredient	KG	%
CREMESS SUPERIOR	0.150	-
Cold water	0.150	-
APITO LEMON PASTE	0.009	-
Honey	0.030	-
Rhum	0.024	-
Total Weight:		0.363

Group Lavender Icing

Ingredient	KG	%
CREMESS SUPERIOR	0.150	-
Cold water	0.150	-
BAKELS LAVENDER FLAVOURED TOPPING	0.030	-
Gel food color (violet)	-	-
Total Weight:		0.330

Yield: 1 x 6" round cake

METHOD

How to do it:



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

Crust:

1. Cream Bakels Dairy Blend and brown sugar on medium speed for 2 minutes.
2. Add eggs and Brite Vanilla Extra Strength on low speed.
3. Add the dry ingredients.
4. Deposit 100g of the mixture in a greased and lined 6" round pan.
5. Set aside.

Cake:

1. Combine Pettina Sponge Mix Complete, eggs, and water in a mixing bowl.
2. Whisk on high speed for 5 minutes.
3. Fold in oil and Apito Lemon Paste.
4. Pour on top of the crust.
5. Bake at 180°C for 35-40 minutes.

Lemon Icing:

1. Combine Cremess Superior and cold water in a mixing bowl. Whisk on high speed for 5 minutes.
2. Fold in Apito Lemon Paste, honey, and rum. Lavender Icing

1. Combine Cremess Superior and cold water in a mixing bowl. Whisk on high speed for 5 minutes.
2. Fold in Bakels Lavender-Flavoured Topping.
3. Fold in the gel food color until uniform in color.

Assembly:

1. Cut the cake horizontally into 3 layers.
2. Spread 45g lemon icing and 30g lavender icing in between layers.
3. Set aside a little lemon icing then use the rest to cover the cake.
4. Create a two-tone icing by combining the lemon icing and lavender icing in a piping bag fitted with a piping tip.
5. Pipe rosettes on top of the cake.