

# MANGO CAKE

## OVERVIEW

10-046

## 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 Icing

Ingredient	KG	%
Ripe Mango (diced)	0.200	-
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.200	-
Cold water	0.200	-
<b>Total Weight:</b>	<b>0.600</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. Combine Whip Brite and cold water in mixing bowl.
2. Whisk on high speed for 5 minutes.
3. Fold in Les Fruits Mango.

Assembly:

1. Slice cake in 3 layers.
2. Use icing as filling and icing.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Cake