



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes



FINISHED PRODUCT

Cake

MANGO WALNUT CAKE

OVERVIEW

05-029

INGREDIENTS

Group Cake Base

Ingredient	KG	%
Bakels Mamon Mix	0.500	100.00
Whole Eggs	0.500	100.00
Vegetable Oil	0.075	15.00
Water	0.075	15.00
Total Weight:	1.150	

Group Topping

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.300	-
Mango Puree	0.150	-
Water	0.150	-
Mangoes	0.200	-
Sugar	0.140	-
Walnuts	0.300	-
Total Weight: 1.240		

Yield: 1 cake (8 slices)

METHOD

How to do it:

Cake Base:

1. Place Bakels Mamon Mix, whole eggs and water in a mixing bowl.
2. Mix using wire whisk for 10 minutes at high speed.
3. Scrape down and fold in vegetable oil.
4. Deposit batter into lined 8" x 3" round cake pan.
5. Bake at 180°C for about 18–22 minutes.

Walnut Brittle:

1. Melt sugar over low fire. Add chopped walnuts. Pour mixture on flat tray. Set aside and cool.
2. Chop brittle into pieces, set aside.

Topping/Filling:

1. Using a wire whisk, mix Whip Brite powder, puree and water until full volume is achieved. Set aside.
2. Peel mango and cut into cubes. Set aside.
3. Fold 1/3 of whipped topping into cubed mangoes and ½ of the walnut brittle to be used as filling.

To assemble:

1. Cut the cake base into 3 layers.
2. Spread filling in between layers of the cake base.
3. Top and decorate the cake using remaining icing and walnut brittle.
4. Chill and serve cold.