

# PEACHES AND CREAM

## OVERVIEW

19-151

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Water	0.113	22.50
Eggs	0.175	35.00
Cooking Oil	0.140	28.00
APITO BUTTA VANILLA ESSENCE	0.010	2.00
<b>Total Weight:</b> 0.938		

### Group 2

Ingredient	KG	%
Peaches, canned	0.250	-
Triple Sec	0.015	-
<b>Total Weight:</b> 0.265		

### Group 3

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.400	-
Water (ice cold)	0.120	-
Triple Sec	0.035	-
<b>Total Weight:</b> 0.555		

**Yield:** 2 cakes

## METHOD

How to do it:

Cake Base:

1. Place water, eggs, Bakels Muffin Mix and Apito Butta Vanilla in a mixing bowl. Blend using cake paddle for approximately 1 minute on low speed.
2. Scrape down and mix on second speed for 4 minutes.
3. Gradually add cooking oil while mixing on low speed.
4. Deposit into prepared 6-inch baking pans.
5. Bake at 160°C for 20-25 minutes.
6. Cool completely and chill.

Frosting:

1. Place Bakels Whipping Cream in a mixing bowl and cream using paddle on low speed for 1-2 minute or until emulsified. Scrape
2. Add cold water gradually while mixing using a paddle on low speed for 2 minute (until well blended). Scrape.
3. Change attachment.
4. Whip with a wire whisk until desired volume and consistency are achieved.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake

Assembly:

1. Cut chilled cake horizontally and fill with sliced peaches. Drizzle with triple sec and top with frosting. Place the other half of the cake on top.
2. Cover the cake with a thin layer of frosting.
3. Finish and garnish aesthetically.