

PINEAPPLE SUPREME CAKE

OVERVIEW

00-039

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.100	66.70
Fino Cake Emulsifier	0.015	10.00
Salt	0.003	1.70
Sugar	0.150	100.00
All Purpose Flour	0.150	100.00
BAKELS BAKING POWDER	0.004	2.70
Baking soda	0.004	2.70
Whole Eggs	0.100	66.70
BRITE VANILLA EXTRA STRENGTH	0.001	0.70
Light corn syrup	0.013	8.30
Water	0.050	33.30
Pineapple juice	0.050	33.30
Walnuts	0.020	13.30
Pineapple chunks	0.020	13.30
Total Weight:	0.679	

Group 2

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.200	-
Cold water	0.200	-
Total Weight:	0.400	

Yield: 1 x 9-inch round cake

METHOD

How to do it:

Cake:

1. Cream Butta Butteroil Substitute, Fino Cake Emulsifier, salt and sugar.
2. Add all purpose flour, Bakels Baking Powder, baking soda and mix for 30 seconds at 2nd speed.
3. Add eggs, Brite Vanilla Regular and light corn syrup in three (3) stages for 2 minutes at 2nd speed.
4. Shift mixer to 1st speed, add water and pineapple juice and mix for 3 minutes.
5. Add diced walnuts and pineapple pieces. Mix until well distributed throughout the batter.
6. Pour on greased 9" round pan lined with wax paper and bake at 180°C for 45 minutes.
7. Cool. Top with icing then chill before serving.

Whipped Topping:

1. Mix Whip Brite Powder and water for 5 minutes at high speed using a wire whisk.
2. Spread or pipe onto cooled cake immediately.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake