


DISPLAY CONDITIONS

Room Temperature


CATEGORY

Cakes, Specialty


FINISHED PRODUCT

Cake

## RAINBOW CAKE

## OVERVIEW

14-006

## INGREDENTS

## Group Cake

| Ingredient | KG | $\%$ |
| :--- | ---: | ---: |
| Cake Flour | 0.200 | 100.00 |
| Refined Sugar | 0.300 | 150.00 |
| BAKELS CAKE CONCENTRATE | 0.010 | 5.00 |
| BAKELS OVALETT | 0.030 | 15.00 |
| Eggs | 0.600 | 300.00 |
| Oil | 0.200 | 100.00 |
| APITO UBE PASTE | 0.010 | 0.50 |
| APITO PANDAN PASTE | 0.010 | 0.50 |
| APITO LEMON PASTE | 0.010 | 0.50 |
| APITO ORANGE PASTE | 0.010 | 0.50 |
| APITO STRAWBERRY PASTE | 0.010 | 0.50 |
| APITO BLUEBERRY PASTE | 0.010 | 0.50 |

## Group Filling

| Ingredient | KG | $\%$ |
| :--- | ---: | ---: |
| BAKELS LES FRUITS 50\% BLUEBERRY | 0.150 | 0.15 |
| BAKELS LES FRUITS 50\% STRAWBERRY | 0.150 |  |

Total Weight: 0.300

## Group Filling/lcing

| Ingredient | KG |
| :--- | ---: |
| BAKELS WHIP-BRITE WHIPPED TOPPING | 0.400 |
| POWDER | 0.250 |
| All Purpose Cream (chilled) | 0.100 |
| Cold water |  |

## Group Topping

| Ingredient | KG |
| :--- | ---: |
| BAKELS LES FRUITS 50\% BLUEBERRY | 0.100 |
| BAKELS LES FRUITS 50\% STRAWBERRY | 0.100 |

Total Weight: 0.200

Yield: 1 Piece Rectangular Cake (6 by 3")

## MEHHOD

## How to do it:

## Cake:

1. Combine first five ingredients for cake portion.
2. Using a wire whisk, mix on low speed for 30 seconds.
3. Shift to high speed and mix for 5 minutes.
4. Shift to low speed and mix for 30 seconds.
5. Fold in oil.
6. Divide batter in six equal parts.
7. Fold in each of the Apito flavocol variants for each portion to make 6 batters of different flavors.
8. Deposit each flavored batter into individual 6 " $\times 3$ " - inch rectangular pans.
9. Bake at $200^{\circ} \mathrm{C}$ for 10 minutes. Remove from pan and cool.

Filling/lcing:

1. Mix Whip Brite and all purpose cream on low speed for 2 minutes using a wire whisk.
2. Scrape and shift to high speed. Mix for 3 minutes.
3. Gradually add water while mixing on low speed.
4. Continue mixing on high speed for 2 minutes.

## Assembly:

1. Place Apito Ube-flavored cake at the bottom of the plate/cake board, followed by Apito Blueberry, Apito Pandan, Apito Lemon, Apito Orange and finish with Apito Strawberry on top. Put filling between flavors.
2. Cover with icing and top with Les Fruits Blueberry 50\% and Les Fruits Strawberry 50\%.
