

RED VELVET CAKE POPS

OVERVIEW

14-038

INGREDIENTS

Group Cake

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.400	100.00
Water	0.156	39.00
Vegetable Oil	0.080	20.00
Total Weight:		0.636

Group Binder

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.020	-
Water	0.005	-
Total Weight:		0.025

Group Décor

Ingredient	KG	%
APITO COOKING CHOCOLATE	0.100	-
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.050	-
APITO CHOCOLATE RICE	0.030	-
Sprinkles	0.030	-
Total Weight:		0.210

Yield: 31 pieces x 20g

METHOD

How to do it:

Cake:

1. Place all ingredients in the mixing bowl.
2. Using a paddle, mix on low speed for 1 minute.
3. Scrape down.
4. Mix on medium speed for 5 minutes then on low speed for 1 minute.
5. Deposit in cupcake pans.
6. Bake at 180°C for 25 minutes or until done.
7. Do not overbake the cake.

Assembly:

1. After cake is cooked and cooled completely, crumble into large bowl.
2. Mix thoroughly with Pettina Cheesecake mixture.
3. Scale to 20-g pieces and form into balls. Place on a flat sheet lined with cling wrap.
4. Insert lollipop sticks into the cake pops.
5. Freeze the cake pops.
6. Melt Apito Cooking Chocolate and dip the frozen cake pops.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

7. Decorate as desired.