



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake

# RED VELVET CAKE SLICE

## INGREDIENTS

### Group Cake

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.720	100.00
Oil	0.202	28.06
Eggs	0.100	13.89
Water	0.162	22.50
<b>Total Weight: 1.184</b>		

### Group Frosting & Topping

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.050	-
Cold water	0.025	-
<b>Total Weight: 0.075</b>		

**Yield:** 16" x 12" x 1" jelly roll pan

## METHOD

How to do it:

Cake:

1. Combine all ingredients except oil in a mixing bowl.

2. Using a paddle, blend on low speed for approximately 1 minute.
3. Scrape down and mix on medium speed for 5 minutes.
4. Slowly add corn oil while mixing on low speed for 1 minute.
5. Deposit in a greased and lined jelly roll pan.
6. Bake at 170°C for 20-30 minutes.
7. Cool down.
8. Add prepared frosting and serve cake.

Frosting:

1. Cream BWC for 3 min.
2. Add with cold water and paddle mix for another 2 minutes.
3. Change attachment into whisk and mix for 4 minutes.